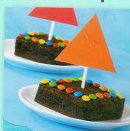




# Brownie Fun!

Over 140 Exciting Mini-Treat Ideas And Delicious Recipes!





## Begin Your Brownies!

As you'll see throughout *Brownie Fun!*, brownies can do so much more than just taste great. For brownies that will make your party feel like a special occasion or look fancy enough to give, you need to prepare them properly, cut them with care and dress them up just right.

In this section, we'll help you create brownies with a perfect texture and an even shape that will look great on the plate. Also, you will discover easy techniques for dressing up a brownie. See how to add color and flavor with quick drizzling and stenciling ideas. Add fun touches like flowers and faces. And create the ideal brownie gift with our exciting presentation ideas. You'll be surprised how a few quick tricks can make such a difference in the brownies you serve!





## Brownie Basics

Brownies are very user-friendly. They mix easily and bake up dependably delicious. But for brownies that must look as good as they taste, it pays to follow some easy steps for baking.

### Preparing the Batter

Brownies are one of the easiest baked treats to mix. All the batter preparation is done by hand, so all the equipment you need is a large mixing bowl and the Batter Blender (p. 104) or a spoon which allows for efficient blending of the ingredients. In just a few minutes, it's easy to produce brownie batter that's ready to go in the oven. Precise measuring of ingredients can make the difference between brownies with a dry or gritty texture and perfectly moist and chewy brownies.



For dry ingredients, spoon into measuring cups, overfilling the top. Level by running a spatula along the top.



For wet ingredients, use glass or plastic see-through measuring cups and spoons. Pour to the exact level needed.



Follow recipe directions for mixing ingredients. Make sure you run your spoon along the entire bowl surface toward the center, to completely blend all ingredients.

### Fudgy vs. Cake-like?

The subject of texture can stir up passion among brownie fans. Some love a dense, fudgy brownie with a gooey consistency. Others prefer a fluffier, cake-like texture. Whichever suits your taste—and many of us love them both—keep in mind that for some designs in this book, a higher-volume cake brownie may make it easier to achieve the look you want.

#### Fudgy Brownies (p. 78)

These ultra-moist brownies are made with 6 times the chocolate of our cake brownie recipe. They bake about  $\frac{1}{3}$  as high as cake brownies.



#### Cake Brownies (p. 78)

Fluffy Cake Brownies use cake flour, made of softer wheat, to bake brownies with a more tender, crumb-like texture. Butter and sugar are creamed to bake up fluffier. Cake Brownies are also leavened with baking powder for a softer, lighter consistency.

## Preparing the Pan

Your brownies will turn out perfectly when you measure and mix ingredients precisely and prepare the pan following the steps here.

### Metal Pans

Prepare pan following recipe directions. Generously grease the inside using a pastry brush or paper towel and solid vegetable shortening. For best results, do not use butter, margarine or liquid vegetable oil. Spread the shortening so that all indentations are covered. Or use Bake Easy Non-Stick Spray or Cake Release to coat the pan—no grease or flour needed.

Pour batter into pan, filling about  $\frac{1}{2}$  to  $\frac{3}{4}$  full. Place pan in pre-heated oven. If you are baking in a pan with a dark surface, you should lower the recommended recipe temperature by  $25^{\circ}\text{F}$  to avoid overbaked and dry brownies.



9 x 9 in. Covered Brownie Pan



Teddy Bear Pan



9 x 13 in. Sheet Pan

### Silicone Molds

We suggest preparing the mold with non-stick vegetable pan spray before baking. Always place silicone molds on a cookie sheet or jelly roll pan for level baking and easy removal from oven. Pour batter into mold, filling about  $\frac{1}{2}$  to  $\frac{3}{4}$  full. Place mold in pre-heated oven. You may need to add more baking time for some shapes. To remove brownies, allow to cool completely. Invert mold and apply gentle pressure to the bottom while gently peeling mold away.



Blossom Brownie Pops Mold



Silicone Baking Cups



Round Brownie Pops Mold

## Choose the Right Pan



Brownies bake best in aluminum pans or silicone molds. In general, metal pans bake brownies with a crunchier edge, silicone bakes with a soft, chewy edge. Whatever your brownie preference, you can count on great baking performance. Both non-stick aluminum and flexible silicone release treats with ease. Wilton has a great selection of brownie bakeware—from traditional square and rectangle pans to fun flowers, hearts, round brownie pops and more. See all the great shapes on p. 104-105.



## Baking

It's fun to let kids help when you're making brownies. Every mixing step is done by hand, so brownies are a great first baking experience. But after the batter is poured in the pan, it's important for bakers of any age to pay attention when brownies are in the oven. Be sure to follow your recipe directions closely for oven time and temperature. Remember, oven temperatures may vary—so watch your oven thermometer to prevent overbaked or underbaked brownies.

To test whether brownies are done, insert a toothpick in the center. If the toothpick comes out with a few crumbs attached, brownies are ready. If the toothpick comes out fully coated with batter, brownies need more time. Be sure to retest in 2-3 minutes. Or, for fudgy brownies, the batch is ready when there is a slight gap between the brownies and the sides of the pan. Even if the center looks gooey, the brownies will firm while cooling. Let brownies cool in the pan on a cooling grid.



## Cutting

Brownies taste even better when they are presented at their best. A great look starts with a clean cut, free from crumbs and messy edges.

One easy way to cut square or rectangular brownies cleanly is to use the **Perfect Cut Brownie Cutter** (p. 104). Its stainless steel tines perforate the brownie, allowing for a neater cut.

**NOTE:** For recipes in this book, serving amounts are based on 2 or 3 in. square portions.



1. Insert the tines into the pan of warm brownies, scoring where you want each cut.



2. Let cool completely, then cut along the score lines.



3. Remove brownies from pan using an angled spatula or brownie lifter.

**Cookie cutters** are excellent for cutting brownies in a variety of shapes. You can cut brownies using high-sided cutters like our **Comfort Grip** shapes or our deep handled **Combo Cutters**. You can also use shorter cutters like our plastic designs to guide you as you complete the cut with a knife. Whatever type of cutter you use, cutters should first be sprayed with a non-stick cooking spray.



**Using High-Sided Cutters**

Touch cutter to brownie surface. Push straight down, then remove cutter. Run a knife along cut area, then remove brownie with angled spatula or brownie lifter.



**Using Shorter Cutters**

Touch cutter to brownie surface. Run a knife along cutter shape, then remove brownie with angled spatula or brownie lifter.

To cut and release brownies with one tool, try our spring-action **Push 'N Pop Cutter** (p. 106).



1. Push down to cut brownie.



2. Lift away, then press down on the plunger to pop out your perfectly-shaped brownie.



3. Your brownie is ready to decorate and serve. Use the Push 'N Pop Cutter for cookies and cereal treats, too.

## Storage

With their higher moisture content, brownies can easily become dry and crumbly if not stored properly. Covering the brownies is a must! After you've cut brownies, you can wrap the pan in aluminum foil or transfer the brownies to an airtight plastic or metal container. Remember that brownies which contain cream cheese or other perishable ingredients must be stored in the refrigerator. Generally, room temperature brownies last for about 3 days, refrigerated brownies about 5 days.

If you are using a larger sealed container, you can stack a large number of brownies. If you are storing brownies at room temperature or presenting as a gift, place **Brownie Tissue Squares** (p. 111) between each layer. If you are freezing the container, use **Non-Stick Parchment Paper** (p. 110). When serving, lift out the sheet and transfer to your plate. If you're bringing a batch along to a party, the 9 x 9 x 2 in. **Covered Brownie Pan** (p. 105) or **Ultimate 3-in-1 Caddy** (p. 111) are easy ways to protect brownies and a great-looking way to present them to your hostess.



Brownie Tissue Squares



9 x 9 x 2 in Covered Brownie Pan



Ultimate 3-in-1 Caddy

## Presentation

**Brownie Fun!** is all about dressing up brownies for any occasion. Even undecorated brownies make a great impression when you package them in a pretty gift container. Colorful brownie boxes, bags and decorative envelopes are perfect for quick, easy gifting. Just place brownies inside, then add stickers, ribbons and other accents. See p. 111 for exciting presentation products for brownies and mini treats.



Brownie Boxes



Treat Bags



Brownie Envelopes

# Brownie Decorating Techniques

Why serve plain brownies when it's so easy to add color, flavor and fun? Here are some simple steps that will take your brownies beyond the ordinary!

## Dipping Treats

Serving brownies or mini cakes dipped in Candy Melts and fun toppings tells everyone it's a special occasion. Whether you dip part of the treat or the entire serving, it's a great way to add flavor and color to plain desserts. The Silicone Round Brownie Pops Mold (p. 104) makes treats on a stick that are easy to dip.



Complete Dipping



Partial Dipping with Sprinkles



1. Melt Candy Melts in microwave-safe bowl following package directions, or use the Chocolate Pro Electric Melting Pot. Dip brownie or mini cake in candy.

2. If desired, immediately dip in Brownie Crunch, Sprinkles, non-pareils, chopped nuts, shredded coconut or other toppings.

3. Place treats on cookie sheet covered with parchment paper. Refrigerate until firm. If desired, drizzle completely dipped treats with melted candy in a cut decorating bag; refrigerate until firm.

## Combing in Texture

Use the Decorating Triangle to add contoured texture to iced brownies and treats.



1. Cover treats with a slightly thicker coating of icing so the triangle's ridges will not touch the treat.



2. Choose the type of effect you want—wide or narrow, then run that edge of the triangle along the icing to form ridges using a smooth even or wavy motion. Comb immediately after icing, while the icing is soft.



3. Your finished treat will have an exciting textured look.

# Covering with Poured Candy and Icings

Give brownies and mini cakes a great-looking finish by pouring or piping toppings over treats on a cooling rack. The candy or icing will dry with a perfectly smooth surface. For a glossier look, try a Ganache Recipe (p. 103), made with Candy Melts and whipping cream.



1. Place cooled brownie or mini cake on cooling grid positioned over cookie sheet or pan. If you're covering a cupcake, turn it bottom side up. For Candy Melts, melt following package directions. If using Brownie Fudge Icing, follow directions on package to reach pouring consistency. For Ready-To-Use Decorator Icing, heat in microwave at Defrost setting (30% power) for 20-30 seconds; stir. Repeat until icing reaches pouring consistency.



2. Pour icing or candy on center of treat using pan or measuring cup. Or, pipe candy or icing from a cut decorating bag; if using ganache, let cool slightly before piping. Cover the treat completely or use your coating as a glaze to simply cover tops and drip over the sides.



3. For candy-covered treats, refrigerate until firm. For icings, let set at room temperature until firm.

## Decorating with a Bag & Tip

### Preparing the Bag

Decorating bags hold the icing and decorating tip so you can create a variety of decorations. You can choose reusable Featherweight bags, disposable plastic bags or make your own bags from parchment triangles. Use with a coupler to switch to a different tip on the same bag. For complete instructions on working with decorating bags, see [www.wilton.com](http://www.wilton.com).

### Icing Consistency

If the consistency of your icing is not right, your decorations will not be right either. Just a few drops of liquid can make a great deal of difference in your decorating results.

**Stiff icing** is used for figure piping and springwork and for decorations like roses, carnations and sweet peas with upright petals. If icing is not stiff enough, flower petals will droop. If icing cracks when piped out, icing is probably too stiff.

**Medium icing** is used for decorations such as stars, shell borders and flowers with flat petals. If the icing is too stiff or too thin, you will not get the uniformity that characterizes these decorations.

**Thin icing** is used for decorations such as printing and writing, vines and leaves. Leaves will be pointier, vines will not break and writing will flow easily if you add 1-2 teaspoons light corn syrup to each cup of icing. Thin icing is used to ice treats smooth. Begin with your prepared icing recipe, then add small amounts of the same liquid used in the recipe (usually milk or water) until the proper spreading consistency is reached.

**NOTE:** Many factors can affect icing consistency, such as humidity, temperature, ingredients and equipment. You may try using different icing consistencies when decorating to determine what works best for you. As a general guideline, if you are having trouble creating the decorations you want and you feel your icing is too thin, add a little more confectioners' sugar; if you feel your icing is too thick, add a little more liquid. In royal icing recipes, if adding more than  $\frac{1}{2}$  cup confectioners' sugar to thicken icing, also add 1-2 additional teaspoons of Meringue Powder (p. 116).

### Correct Bag Position

The way your decorations curl, point and lie depends not only on icing consistency but also on the way you hold the bag and the way you move it. Bag positions are described

in terms of both angle and direction.

#### Angle

Angle refers to the position of the bag relative to the work surface. There are two basic angle positions, 90° (straight up) and 45° (halfway between vertical and horizontal).



90° angle or straight up, perpendicular to the surface.



45° angle or halfway between vertical and horizontal.

#### Direction

The angle in relation to the work surface is only half the story on bag position. The other half is the direction in which the back of the bag is pointed. Correct bag direction is easiest to learn when you think of the back of the bag as the hour hand of a clock.

When you hold the bag at a 45° angle to the surface, you can sweep out a circle with the back end of the bag by rolling your wrist and holding

the end of the tip in the same spot. Pretend the circle you formed in the air is a clock face. The hours on the clock face correspond to the direction you point the back end of the bag.



Back of bag at 3:00



Back of bag at 6:00

The technique instructions that follow will list the correct direction for holding the bag. When the bag direction differs for left-handed decorators, that direction will be listed in parentheses.

One more thing...since most decorating tip openings are the same shape all the way around, there's no right side and wrong side up when you're squeezing icing out of them. However, some tips have irregularly shaped openings. For those you must watch your tip position as well as your bag position.

# Tip Techniques

With a decorating bag and tip to create piped icing shapes, there's no limit to the exciting brownie designs you can create! It's easy to add fun details for brownie animals, accent plain brownies with beads and shells or create drop flowers for a fast finishing touch. For more step-by-step techniques to accent brownies, visit [www.wilton.com](http://www.wilton.com) or see the Wilton Yearbook of Cake Decorating.

## Star

The star is one of the easiest decorations to master—essential for filling in outlined areas and borders.

**Icing Consistency:** Medium

**Bag Position:** 90° (straight up)

**Hold Tip:** Between  $\frac{1}{2}$  and  $\frac{1}{4}$  in. above surface



1. Hold bag in position with one hand while your other hand holds the tip steady. Squeeze bag to form a star. Increasing or decreasing the pressure changes the size of the star.



2. Scoop squeezing the bag completely before you lift the tip from the star.



3. Lift the tip up and pull away from piped star.

## Shell

The most popular icing technique of all, the shell is the basis for many borders. Lift the tip only slightly when piping shells to avoid a bumpy look.

**Icing Consistency:** Medium

**Bag Position:** 45° at 6:00

**Hold Tip:** Slightly above surface



1. Hold the bag in the 6:00 position so that you can pull the bag toward you. The tip should be slightly above the surface.



2. Squeeze hard, letting the icing fan out generously as it lifts the tip—do not lift the bag. Gradually relax your pressure as you lower the tip until it touches the surface.



3. Stop pressure and pull the tip away, without lifting it off the surface, to draw it to a point. To make a border, start the end of your next shell so that the fanned end covers the tail of the preceding shell to form an even chain.

## Bead

A pretty border decoration, which uses a shell motion. To make a bead border, pipe one bead, then a second, joining the tails. Smooth together using a decorator brush.

**Icing Consistency:** Medium

**Bag Position:** 45° at 3:00 (7:00 for lefties)

**Hold Tip:** Slightly above surface



1. Squeeze as you lift tip slightly so that icing fans out.



2. Relax pressure as you draw the tip down and bring bead to a point.



3. To make a bead border, start the end of your next bead so that the fanned end covers the tail of the preceding bead to form an even chain.

## Rosette

These are ideal candle holders; just pipe and position your candle in the center. They also look great finished with a center star or dot.

**Icing Consistency:** Medium

**Bag Position:** 90° (straight up)

**Hold Tip:** Lightly touching surface



1. Keeping the tip slightly above the surface, squeeze out icing to form a star and, without releasing pressure, move the tip in a tight, complete rotation, starting at 9:00 (3:00) moving to 12:00...



2. then to 3:00 (9:00) and 6:00...  
3. and ending back at 9:00 (3:00).



4. Stop pressure and lift tip up and away.

## The Wilton Rose

**NOTE:** If you are going to be placing your roses on your cake immediately, waxed paper squares are not needed. To remove finished roses, use the Wilton Flower Lifter. Slide flower from lifter onto treat, using a spatula.

**Icing Consistency:** Royal or Stiff Buttercream

**Bag Position:** Base 90° (straight up); petals 45° at 4:30 (7:30)

**Hold Tip:** For base, slightly above nail; for petals, wide end touching base

**Flower Nail:** #7



1. Make the rose base, using tip #12 and flower nail #7. Hold the bag straight up, the end of tip #12 slightly above the center of your waxed paper-covered flower nail, which is held in your other hand. Using heavy pressure, build up a base, remembering to keep your tip buried as you squeeze. Start to lift the tip higher,



gradually raise the tip, and decrease the pressure.

2. Stop pressure, pull up and lift away. The rose base should be 1½ times as high as the rose tip opening.

3. Make the center bud, using tip #04. Hold nail containing base in your left (right) hand and bag with rose



tip #04 in right (left) hand. Bag should be at a 45° angle to the flat surface of the nail and in the 4:30 (7:30) position. The wide end of the tip should touch the cone of the icing base at or slightly below the midpoint, and the narrow end of the tip should point up and angled over top of base.



4. Now you must do 3 things at the same time: squeeze the bag, move the tip and rotate the nail. As you squeeze the bag, move the tip up from the base, forming a ribbon of icing. Slowly turn the nail counterclockwise (clockwise for lefties) so



bring the ribbon of icing around to overlap at the top of the mound, then back down to starting point. Move your tip straight up and down only; do not loop it around the base.



5. Now you have a finished center bud.  
6. Make the top row of 3 petals. Touch the wide end of tip to the midpoint of bud base, narrow end straight up.



7. Turn nail, keeping wide end of tip on base so that petal will attach. Move tip up and back down to the midpoint of mound, forming the first petal. (Rotate the nail ¼ turn for each petal.)



8. Start again, slightly behind end of first petal, and squeeze out second petal. Repeat for the third petal, ending by overlapping the starting point of the first petal.



9. Make the middle row of 5 petals. Touch the wide end of tip slightly below center of a petal in the top row. Angle the narrow end of tip out slightly more than you did for the top row of petals. Squeeze bag and turn nail moving tip up, then down, to form first petal.



10. Repeat for a total of 5 petals, rotating the nail ¼ turn for each petal.



11. The last petal end should overlap the first's starting point.



12. Make the bottom row of 7 petals. Touch the wide end of tip below the center of a middle row petal, again angling the narrow end of tip out a little more. Squeeze bag and turn nail to end of fingers,



13. Repeat for a total of 7 petals, rotating the nail ¼ turn for each petal.



14. The last petal end should overlap the first's starting point.



15. Slip waxed paper and completed rose from nail. This is the completed Wilton Rose.

## Swirl Drop Flowers

The swirled look adds a nice motion effect. You must squeeze and turn at the same time.

**Icing Consistency:** Medium or Royal Icing

**Bag Position:** 90° (straight up)

**Hold Tip:** For flower, lightly touching surface; for center, slightly above flower



1. Turn your wrist in toward you before piping. Hold bag straight up, just touching the surface. You will turn wrist a full twist, starting with the flat



of your knuckles at 3:00 (9:00 for left-handers). As you squeeze out the icing, slowly turn your hand, with knuckles ending at 12:00.  
2. Squeeze and lift the tip away.



3. Make a tip 3 dot flower center, holding your bag straight up and keeping the tip buried as you squeeze. Stop squeezing, then pull your tip up and away.

## Leaves

**Icing Consistency:** Thinned with Corn Syrup

**Bag Position:** 45° at 6:00

**Hold Tip:** Lightly touching surface; Wide opening parallel to surface



**Basic Leaf—Tip 352**



**Veined Leaf—Tip 67**



**Large Leaf—Tip 366**

Use large coupler

These three leaves are all made following the same sequence.

1. Squeeze hard to build up the base, and at the same time lift the tip slightly.

2. Relax pressure as you pull the tip toward you drawing the leaf to a point.

3. Stop squeezing and lift away.



**Ruffled Leaf**

Squeeze, hold tip in place to let icing fan out into base, then move tip up and down to create ruffles. Relax, stop pressure and pull away.



**Extended Leaf**

Squeeze, move tip to desired length. Relax, stop pressure and pull tip away.



**Stand-up Leaf**

Touch tip lightly to surface and squeeze, holding tip in place as icing fans out to form base. Relax and stop pressure as you pull tip up and away.

## Outline

Characters or designs are often outlined first, then piped in with stars or zigzags.

**Icing Consistency:** Thin

**Bag Position:** 45° at 3:00 (9:00)

**Hold Tip:** Slightly above surface



1. Touch tip to surface. Raise the tip slightly and continue to squeeze.



2. The icing will flow out of the tip while you direct it along the surface.



3. To end, stop squeezing, touch tip to surface and pull away.

## Zigzag

A quick way to fill in outlined areas, great for ribbed sweaters and cuff effects, hat brims and more.

**Icing Consistency:** Medium

**Bag Position:** 45° at 3:00 (9:00)

**Hold Tip:** Lightly touching surface



1. Steadily squeeze and move your hand in a tight up and down position.



2. Continue piping up and down with steady pressure. To end, stop pressure and pull tip away. For more elongated zigzags, move your hand to the desired height while maintaining a steady pressure. For a more



relaxed look, increase the width as you move the bag along.  
3. Repeat as you move in a straight line with consistent up/down motion.

# Brownie Gallery

It doesn't take much to add a decorative touch! A brownie can be totally transformed with a fun-shaped cutter, a few well-placed sprinkles or tasty crunches, and exciting designs in Drizzle Icing or stenciled sugar. Think of these treats next time you need an easy but impressive dessert idea for a party. Find Wilton Brownie Products, including Crunches, Drizzle Icing, Brownie Stencil Set and more, starting on page 104.



**Tasteful Gift**

Top iced smooth with outline ribbon, bow and dot center.



**Fruit Swirl**

Spiral piped top with fresh raspberry and mint leaf.



**All 'Round Fun**

Top iced smooth and topped with jumbo Confetti Sprinkles.



**Heart Highlights**

Top iced smooth with pink Drizzle Sugar heart and Confetti Sprinkles.



**Butterfly Landing**

Top iced smooth with butterfly stenciled in Blue Drizzle Sugar.



**Starburst Snacks**

Top iced smooth with outline starburst and center piped star.



**Candy Curl**

Sides iced smooth and rolled in Chocolate Jimmies; topped with rosette and candy curl.



**Neon Nibbles**

Top iced smooth with outlines and Confetti Sprinkles.



**A Name to Remember**

Sides iced smooth, and rolled in Nonpareils; piped name.



**Bolder Blossoms**

Outlined petals dipped in Nonpareils with dot center.



**Sweet Swirl**

Top iced smooth and decorated with Peanut Butter Drizzle Icing spiral.







## Delicious Wishes!

|                 |                                                                                                                        |
|-----------------|------------------------------------------------------------------------------------------------------------------------|
| <b>Pan:</b>     | 13 x 9 x 2 in. Oblong Cake                                                                                             |
| <b>Tips:</b>    | 5, 16                                                                                                                  |
| <b>Colors:</b>  | Rose, Lemon Yellow, Royal Blue, Kelly Green                                                                            |
| <b>Recipes:</b> | Buttercream Icing, p. 103                                                                                              |
| <b>Also:</b>    | Brownie Fudge Icing, Circle Metal Cutter, Rainbow Nonpareils Sprinkle Decorations, Assorted Wilton Celebration Candles |

Bake and cool brownies in oblong pan; unmold. Cut circles using cutter. Sandwich 2 circles together with Fudge Icing. Ice top of stack with buttercream, spreading slightly over sides; sprinkle lightly with nonpareils. Pipe tip 5 wavy line at center of stack; add tip 5 ball bottom border. Pipe tip 16 rosette at top center; insert candle. Each serves 1.

## Blowout Brownies!

|              |                                                                                                                                                                                                                                                         |
|--------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Pan:</b>  | 13 x 9 x 2 in. Oblong Cake                                                                                                                                                                                                                              |
| <b>Tips:</b> | 2                                                                                                                                                                                                                                                       |
| <b>Also:</b> | Brownie Fudge Icing, Pink and Blue Dusting Sugars, Jumbo Confetti Sprinkle Decorations, Rolling Pin, Perfect Cut Brownie Cutter, Brownie Pop Sticks, Sugar Shaker, taffy (not salt water taffy), cardstock, scissors, waxed paper, plastic ruler, knife |

Bake and cool 13 x 9 in. brownie. Score  $1\frac{1}{2}$  x 3 in. rectangles with Brownie Cutter, cut with knife. Ice brownies smooth with Fudge Icing. Attach jumbo confetti to some brownies with tip 2 dots of icing (trim some confetti to align with edge). For flames, cut lollipop stick to 3 in. Roll out taffy between waxed paper; cut flame shape with scissors. Insert lollipop stick in bottom of flame and insert into tops of candles. To decorate some brownies with Dusting Sugar just before serving, cut  $\frac{1}{4}$  in. wide cardstock strips, spray with non-stick pan spray and position diagonally over brownies. Dust between strips with Dusting Sugar in Sugar Shaker; carefully lift off cardstock. Each serves 1.





## A Brownie Birthday Cake!

**Pan:** 8 x 2 in. Round (3)

**Tip:** 21

**Recipe:** Chocolate Buttercream Icing, p. 100

**Also:** Jumbo Confetti Sprinkle Decorations, Soft Colors Round Candles, malted milk balls, vanilla ice cream, plastic wrap

Bake and cool two 8 x 2 in. round brownies. Press ice cream into pan lined with plastic

wrap; freeze to set. Unmold ice cream and stack between brownies. Ice "cake" smooth. Position malted milk balls for bottom border; position confetti sprinkles on cake sides. Pipe tip 21 rosette candleholders on top; freeze. Immediately before serving, insert candles. Serves 20.



## Coast-to-Coast Fun

**Pans:** 13 x 9 x 2 in. Oblong Cake, Cooling Grid

**Tips:** 1, 1x, 4

**Colors:**\* Royal Blue, Kelly Green, Lemon Yellow, Brown, Red-Rad, Violet, Rose, Black, Copper

**Recipe:** Royal Icing, p. 103

**Also:** Round Comfort Grip Cutter, White Ready-To-Use Decorator Icing, Marigold Powder, Brownie Pop Sticks, large spice drops, round recessed candies, oval mini sticks, knife, construction paper, cellophane tape

**In advance:** Make passengers and cars. For heads, using royal icing, pipe tip 1s dot facial features on round candies; let set. For car, cut spice drop horizontally in half; shape bottom into a rectangle with fingers. With tip 4, build up body and pipe pull-out arms. Add tip 1 outline fingers. Attach head to body with icing. Pipe tip 1 pull-out hair. **Also:** Make flags. Cut triangles from paper. Tape to brownie pop sticks.

Bake and cool 1 1/2 in. high cake in oblong pan, using firm-textured batter such as pound

cake. Cut circles using round cutter; cut in half. Place treats on cooling grid over cookie sheet; cover with heated tinted icing (p. 12). Let set. Pipe tip 4 lines 3/4 in. apart for grid-work on sides and track. Using royal icing, pipe tip 4 outlines for rails; attach mints. Using stiffened royal icing, pipe tip 4 outline top rail. Position cars. Cut sticks to desired lengths. Tape to serving plate or board. Each serves 1.

\*Combine Brown with Red-Rad for brown shows. Combine Violet with Rose for violet shows.



## Circus Stars

- Pans:** Silicone Mini Stars Mold, Cookie Sheet, Cooling Grid  
**Tips:** 2, 13  
**Colors:** Lemon Yellow, Orange  
**Candy:** White, Orange or Light Cocoa Candy Melts, Garden Candy Color Set, Candy Melting Place,  
**Recipe:** Buttercream Icing, p. 103  
**Also:** Jumbo Nonpareils Sprinkle Decorations, Parchment Triangles, Rolling Pin, Cake Boards, spice drops, waxed paper, granulated sugar, scissors

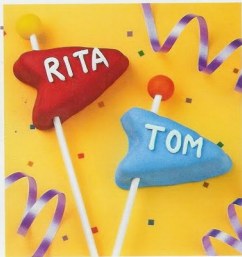
**In advance:** Make heads. Tint a portion of melted white candy to desired skin tone shade. For lighter colors, add a touch of orange to white candy; for brown, add a small amount of light cocoa to white candy. Pour into Candy Melting Place cavities, filling  $\frac{1}{2}$  full; refrigerate until firm and unmold. Tint a portion of melted white candy black with candy color. Using tip 2 with a parchment bag, pipe eyes and mouth; let set.

Bake and cool star cakes or brownies in silicone mold supported by cookie sheet. Place treats on cooling grid over cookie sheet. Cover with melted candy (p. 12); refrigerate until firm. Attach candy head to top star point with melted candy. For hats, cut spice drops lengthwise in half with scissors. For hands and shoes, roll out spice drops on waxed paper sprinkled with sugar and cut shapes. Attach all with melted candy. Attach jumbo nonpareils for nose and buttons. In buttercream, pipe tip 13 zigzag trim and hair, rosette pompom. Each serves 1.

## Pennant Fever!

- Pans:** Silicone Mini Stars Mold, Cookie Sheet, Cooling Grid  
**Tips:** 2  
**Colors:** Red-Red, Royal Blue  
**Also:** White Ready-To-Use Decorator Icing, Brownie Pop Sticks, gumballs, knife

Bake and cool cakes or brownies in silicone pan supported by cookie sheet. With knife, trim points off 2 side points to form flag cakes. Place treats on cooling grid over cookie sheet; cover with heated tinted icing (p. 12). Let set. Print tip 2 name using non-heated icing. For flag poles, insert stick in cake. Carefully cut hole in gumball insert on stick. Each serves 1.





## Fudgy Freeze

**Pans:** 13 x 9 x 2 in. Oblong Cake, Cooling Grid

**Also:** Light Cocoa Candy Melts, Rainbow Jimmies, Sprinkle Decorations, Perfect Cut Brownie Cutter, Disposable Decorating Bags, Pastry Brush, Knife, plastic ruler, ice cream sticks, waxed paper

Bake and cool brownies. Score 4 x 2 in. rectangles with brownie cutter; cut with knife. Insert ice cream stick in bottom. Position brownies on cooling grid above pan. Ice bottom side of brownie with melted candy; let set. Turn over; cover top and sides with melted candy in cut decorating bag. Sprinkle with jimmies and let set. Each serves 1.

## Tasty Teddy

**Pan:** 9 x 9 x 2 in. Covered Brownie

**Also:** Brownie Fudge Icing, Teddy Bear Comfort Grip Cutter, Powerful Medley Sprinkle Decorations, pink and green taffy (not salt water)

Bake and cool 9 in. square brownie. Cut bears using Comfort Grip cutter. Ice smooth with Fudge Icing. From sprinkle assortment, attach confetti eyes and nose and daisy buttons. Roll a small log of pink taffy, shape into mouth and attach. For bow tie, warm green taffy in hands and shape into triangle bows and ball knot; attach with Fudge Icing. Each serves 1.

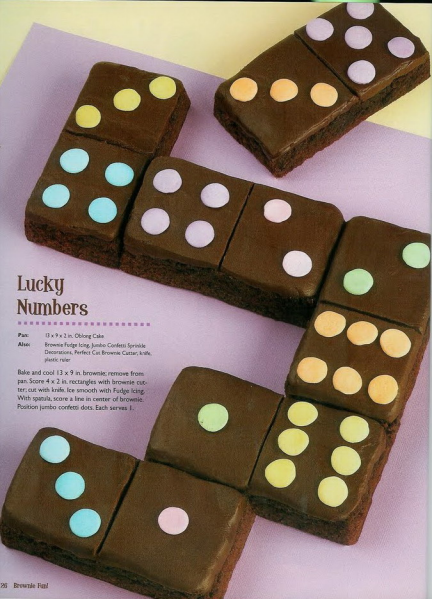


## Confetti Cupcakes

**Pan:** Dimensions Multi-Cavity Mini Cupcakes  
**Also:** Brownie Fudge Icing, Spring Confetti Sprinkle  
Decorations, Pastry Brush, Brownie Gift Bag Kit

Bake and cool brownies in top and bottom pan sections. To attach cupcake sections, ice top of base smooth with Fudge Icing. Position cupcake top; ice smooth. Position confetti sprinkles. Let icing crust; place in gift bag. Each serves 1.





## Lucky Numbers

**Pan:** 13 x 9 x 2 in. Oblong Cake

**Also:** Brownie Fudge Icing, Jumbo Confetti Sprinkle Decorations, Perfect Cut Brownie Cutter, knife, plastic ruler

Bake and cool 13 x 9 in. brownie; remove from pan. Score 4 x 2 in. rectangles with brownie cutter; cut with knife. Ice smooth with Fudge Icing. With spatula, score a line in center of brownie. Position jumbo confetti dots. Each serves 1.





## One Sweet Pizza

**Pan:** Pizza Pan

**Recipe:** Brownie Pizza, p. 101

**Also:** Dark Cocoa Candy Melts, Parchment Triangles, mini marshmallows, candy-coated chocolates, chocolate chips, mini peanut butter cups (cut in pieces), knife

Bake and cool brownie in pizza pan. Top with marshmallows and candy. Drizzle with melted cocoa candy in cut parchment bag. Serves 12.

## Brownie Burger

**Pan:** Mini Ball, 13 x 9 x 2 in. Oblong Cake

**Tip:** 5

**Colors:** Orange, Golden Yellow, Lemon Yellow, Leaf Green, Red-Red

**Recipe:** Fudgy or Cake Brownies, p. 78; Blonde Brownies, p. 79; Buttercream Icing, p. 103

**Also:** Knife

Bake and cool blonde brownie buns in mini ball and chocolate brownie for patties  $\frac{1}{2}$  to  $\frac{3}{4}$  in. high in 13 x 9 in. pan; remove from pan. Cut buns horizontally, cutting  $\frac{1}{2}$  off for bottom of bun with knife. Using mini ball cavity as pattern, cut chocolate brownie into round patties. Pipe tip 5 scallop lettuce on bottom bun half; position patty. Pipe tip 5 pull-out cheese and dot ketchup and mustard. Position top bun half. Each serves 1.

\*Combine Orange with Golden Yellow for orange shows. Combine Golden Yellow with Lemon Yellow for yellow shows.





## Big Brownie Bear

**Pan:** Teddy Bear  
**Tip:** 5  
**Colors:** Rose, Kelly Green  
**Recipe:** Buttercream Icing, p. 103

**Also:** Cake Board, Fancy-Foil Wrap, candy-coated chocolates, 3/4 in. wide satin ribbon (12 in.)

Bake and cool brownie, filling pan 1/2 deep; remove from pan. Position brownie on foil

wrapped cake board that has been cut to the shape of the pan. Pipe tip 5 dot eyes and nose outline mouth and number. Position chocolate pupils. Tie a ribbon bow and attach with dots of icing. Serves 12.

## Treat the Whole Team!

**Pan:** First and Ten Football

**Tip:** 18

**Recipe:** Buttercream Icing, p. 103

Bake and cool brownie, filling pan  $\frac{1}{4}$  full; remove from pan. Pipe tip 18 zigzag stripes and outline stitching. Serves 12.





## Petal Pickin'

**Pan:** 9 x 9 x 2 in. Covered Brownie

**Also:** Brownie Fudge Icing, Pink and Green Dusting Sugars, Oval, Leaf, Round Cut-Outs, Brownie Stencil Set, Nonpareils Sprinkle Decorations, Sugar Shaker, chocolate nougat candy, confectioner's sugar

Bake and cool 9 in. square brownie; unmold. Using Cut-Outs, cut 6 large oval petals, 1 medium round center and 1 large leaf for each flower. Ice petals, center and leaf smooth with Fudge Icing. Cover center with yellow nonpareils. For stem, knead four small chocolate nougat candies to form a rope. Just before serving, position stencils on petals and leaf; dust with Sugar Shaker (p. 11) Position stem and brownies. Each brownie serves 1.

## Cute as a Bug

**Parc:** Mini Ball  
**Tip:** 2  
**Color:** Black  
**Recipe:** Buttercream Icing, p. 103  
**Also:** Jumbo Confetti Sprinkle Decorations, Light Cocoa Candy Melts, Disposable Decorating Bags, chocolate nougat candy, black shoestring licorice, green candy-coated chocolates, waxed paper, knife

Bake and cool mini ball brownies; remove from pan. Place several nougat candies on waxed paper; heat in microwave on very low power for 5 seconds. Roll a portion into a 1½ in. ball for head; flatten back. Shape and cut remaining nougat into ¼ in. high legs. Let all cool. Pipe tip 2 dot eyes and pupils, outline mouth. For antennae, cut 1 in. lengths of licorice; make holes in head with knife and insert. Secure with melted candy. Attach chocolates to antenna ends with melted candy. Attach head, feet and confetti spots to body with melted candy; refrigerate until firm. Each serves 1.



## Hot Wings!

**Parc:** 9 x 9 x 2 in. Covered Brownie  
**Tip:** 1, 7  
**Color:** Rose, Leaf Green  
**Recipe:** Buttercream Icing, p. 103  
**Also:** Brownie Fudge Icing, Butterfly Comfort Grip Cutter, Rowntree Medley Sprinkle Decorations

Bake and cool 9 in. square brownie; unmold. Cut butterfly using Comfort Grip cutter; ice smooth with Fudge Icing. Pipe tip 7 bead body and dot head with pink icing. Pipe tip 7 bead wing designs, tip 1 dot eyes and outline mouth. On wings, position yellow confetti from sprinkle assortment. Each serves 1.





## Rolling Royally

**Pan:** 13 x 9 x 2 in. Oblong Cake, Cookie Sheet, Cooling Grid

**Tips:** 2, 4

**Color:** Rose

**Also:** Roud Comfort Grip Cutter; White Ready-To-Use Decorator Icing, Jumbo Rainbow Nonparels Sprinkle Decorations, Rolling Pin, large spice drops, vanilla wafers, granulated sugar, waxed paper, knife

Bake and cool 2 in. high cake or brownie; remove from pan. Cut circles using cutter. Heat Decorator Icing, tint and pour over treats (p. 12) and vanilla wafer wheels. Let set. Using non-heated icing, pipe tip 4 outline spokes and dot axles on wheels. Ice windows smooth. Pipe tip 2 outline windows and door on carriage. Attach nonparels with dots of icing. Make crown. Roll out spice drop on waxed paper sprinkled with sugar. Cut crown shape with knife. Attach nonparels with dots of icing. Attach wheels and crown with icing; support with spice drops if needed. Each serves 1.

## Easy Bee

**Pan:** 13 x 9 x 2 in. Oblong Cake, Cooling Grid

**Tips:** 2, 5

**Colors:** Black, Lemon Yellow

**Recipe:** Buttercream Icing, p. 103

**Also:** Heart Combo Cutters, Yellow Candy Melts, mini candy-coated chocolates, black shoestring licorice

Bake and cool 2 in. high cake or brownies. Cut hearts using combo cutter. Cover treats with thinned buttercream (p. 12). Using full-strength icing, outline wing area with tip 5. Pipe tip 5 striped body. Attach a yellow Candy Melts wafer for head. Pipe tip 2 dot eyes, pupils, outline mouth. Cut 1 1/4 in. pieces of licorice; insert in cake. Attach mini chocolates with dots of icing. Each serves 1.





## Her Highness' Hat

**Pan:** 13 x 9 x 2 in. Oblong Cake, Cookie Sheet, Cooling Grid

**Candy:** White Candy Melts, Garden Candy Color Set

**Also:** Jumbo Confetti, Jumbo Diamonds, Spring Confetti Sprinkle Decorations, Red Sparkle Gel, Daisy Comfort Grip Cutter, Circle Metal Cutter, Parchment Triangles, Cake Boards, knife, waxed paper, tweezers

**In advance:** Prepare diamonds. Place diamond sprinkles on waxed paper; pipe with Sparkle Gel. Let dry.

Bake and cool 1 in. high brownie or cake in oblong pan; remove from pan. Cut daisy shapes with Comfort Grip cutter. Using edge of circle cutter, cut daisy 2½ in. from top point for bottom curve of crown. Trim side points to create straight edge. Tint portions of melted candy pink using candy color. Ice

bottom of treats with melted candy; refrigerate until firm. Cover treats with melted candy (p. 12); refrigerate until firm. Using melted white candy in parchment bag, pipe band at bottom of crown; refrigerate until firm. Attach confetti sprinkles with dots of candy; let set. Pipe additional dots of melted candy to secure diamonds. Position diamonds using tweezers; let set. Each serves 1.



## Rally Caps

**Pans:** Mini Ball, Non-Stick Cookie Sheet  
**Candy:**\* Red, Blue Candy Melts, Primary Candy Color Set  
**Also:** 101 Cookie Cutters Set, Parchment Triangles, knife

**In advance:** Make candy brims. Position medium circle cutter from set on non-stick cookie sheet. Fill inside cutter  $\frac{1}{4}$  in. deep with melted Candy Melts. Refrigerate until firm; unmold. Repeat as needed, making one brim for each hat.

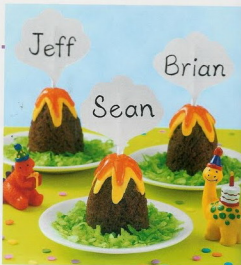
Bake and cool brownies; remove from pan. Using knife, trim to  $1\frac{1}{2}$  in. high. Position brownie cap on candy, covering about  $\frac{1}{2}$  of the circle. Pipe outline seams, letter and dot button using matching color melted candy; let set. Each serves 1.

\*Add blue candy color to melted blue Candy Melts for blue shoes.

## I'd Lava Brownie!

**Pans:** Silicone Round Brownie Pops Mold, Cookie Sheet, Cooling Grid  
**Colors:** Kelly Green, Lemon Yellow  
**Also:** Cake Boards, Fancy-Foil Wrap, Brownie Pop Sticks, White Ready-To-Use Decorator Icing, Orange Tube Decorating Gel, shredded coconut, zip-close plastic bag, white cardstock, cellophane tape, fine-tip black marker

Bake and cool brownies in prepared Brownie Pops mold supported by cookie sheet. Unmold brownies; position<sup>1</sup> on cooling grid. Tint a portion of icing yellow; heat to pouring consistency and pipe over top of brownie (p. 12). Overpipe with a little orange tube gel. Position brownie on foil-wrapped cake circle. Tint coconut green in plastic bag; position around brownie. From cardstock, cut a message cloud; print name with marker and tape to stick. Cut stick as needed and insert in brownie. Each serves 1.





## Bake Sail

**Pan:** 9 x 9 x 2 in. Covered Brownie  
**Also:** Brownie Fudge Icing, Brownie Pop Sticks, Parchment Triangles, Perfect Cut Brownie Cutter, mini candy-coated chocolates, construction paper, cellophane tape, plastic ruler, knife

Bake and cool 9 in. square brownie. Score 4 x 2½ in. diamond shapes with Brownie Cutter; cut brownies with knife. Ice tops smooth with Fudge Icing. Position mini chocolates on edge. From paper, cut a 3 x 3 x 3 in. triangle sail; cut stick to desired height, tape sail to stick. Insert sail in brownie. Each serves 1.



## First Down Brownie

**Pan:** 9 x 9 x 2 in. Covered Brownie  
**Tip:** 5  
**Also:** Brownie Fudge Icing, White Ready-To-Use Decorator Icing, 101 Cookie Cutters Set

Bake and cool 9 in. square brownie; remove from pan. Cut shapes using football cutter from set. Ice brownies smooth with Fudge Icing. Outline tip 5 laces using white icing. Each serves 1.

## Soccer Sensation

**Pan:** 9 x 9 x 2 in. Covered Brownie  
**Tip:** 2, 16  
**Also:** Brownie Fudge Icing, White Ready-To-Use Decorator Icing, 101 Cookie Cutters Set

Bake and cool 9 in. square brownie; remove from pan. Cut circles using medium round cutter from set. Ice smooth with Fudge Icing. Pipe tip 2 outline sections of ball with white icing. Fill in some sections with tip 16 stars. Each serves 1.





## Dino Mites!

**Pans:** Silicone Round Brownie Pops Mold, Cookie Sheet, Cooling Grid

**Time:** 2.5

**Colors:**\* Leaf Green, Lemon Yellow, Orange, Pink, Black

**Also:** Ready-To-Use Decorator Icing, Blue Sparkle Gel, Rolling Pin, spice drops, taffy (just salt water), granulated sugar, shredded coconut, zip-close plastic bag, scissors, waxed paper, cornstarch, cardboard, foamcore or plywood board for serving

**In advance:** Make grass. Tint coconut green in plastic bag; let dry.

Bake and cool brownies in silicone mold supported by cookie sheet; unmold, ice smooth. For head, roll a 1/4 in. ball of taffy and attach with icing. For spikes, roll out spice drops on waxed paper sprinkled with sugar. Cut 1/2 in. high triangles with scissors; attach with icing. Pipe tip 5 outline legs and pull-out tail. Pipe tip

2 dot spots (flatten spots with finger dipped in cornstarch). Pipe tip 2 dot and string facial features. For pond, tape a cardboard square onto serving board; squeeze on Sparkle Gel. Position treats and grass. Each serves 1.

\*Combine Leaf Green with Lemon Yellow for green shown.

## Just a Little Jumpy!



**Pans:** Silicone Round Brownie Pops Mold, Cookie Sheet, Cooling Grid

**Tips:** 2, 5, 7

**Colors:** Red-Red, Leaf Green, Black

**Also:** White Ready-To-Use Decorator Icing

Bake and cool brownies in silicone mold supported by cookie sheet; unmold. Place treats on cooling grid. Cover with heated, tinted Decorator icing (p. 12). Let set. Using unheated icing, pipe tip 7 legs and ball feet on sides, tip 5 legs and dot toes in front. Pipe tip 5 ball eyelids; overpipe for dimension. Pipe tip 5 whites of eyes. Pipe tip 2 dot pupils, nostrils. Outline and pipe in mouth with tip 2; add bead tongue. Each serves 1.

## Built for Speed

**Pans:** Silicone Blossom Brownie Pops Mold, Cookie Sheet, Cooling Grid

**Tip:** 1A, 2, 12

**Colors:** Leaf Green, Black

**Also:** White Ready-To-Use Decorator Icing, cornstarch

Bake and cool brownies in silicone mold supported by cookie sheet; unmold. Trim bottoms for  $\frac{1}{4}$  in. high treats. Place treats on cooling grid; cover with heated decorator icing (p. 12). Let set. Using unheated icing, pipe in tip 1A shell; pipe tip 1A ball head. Pipe in legs and spots with tip 12 (flatten and smooth spots with finger dipped in cornstarch); add pull-out tail. Pipe tip 2 dot eyes, toes and outline mouth. Each serves 1.





## Monkeys Shine!

|                |                                                                                                                          |
|----------------|--------------------------------------------------------------------------------------------------------------------------|
| <b>Pan:</b>    | Standard Muffin                                                                                                          |
| <b>Tips:</b>   | 2, 5                                                                                                                     |
| <b>Colors:</b> | Black                                                                                                                    |
| <b>Also:</b>   | Brownie Fudge Icing, White Ready-To-Use Decorator Icing, Light Cocoa Candy Melts, White Standard Baking Cups, cornstarch |

Bake and cool cupcakes, ice smooth with Fudge Icing. For ears, insert 2 Candy Melts wafers. Tint a small amount of Fudge Icing with white icing to lighten. Pipe in snout and inside ears with tip 5 (pat smooth with finger dipped in cornstarch). Tint another portion of Fudge Icing black. Pipe tip 2 dot eyes, nose and outline mouth. Each serves 1.

## Grab a Lion's Share

|                |                                                                              |
|----------------|------------------------------------------------------------------------------|
| <b>Pan:</b>    | Silicone Blossom Brownie Pops Mold                                           |
| <b>Tips:</b>   | 2, 5, 7                                                                      |
| <b>Colors:</b> | Orange, Golden Yellow, Lemon Yellow, Brown                                   |
| <b>Recipe:</b> | Butterscream Icing, p. 103; Favorite cragged rice cereal treats              |
| <b>Also:</b>   | Candy-coated chocolates, shredded coconut, zip-close plastic bag, cornstarch |

Prepare cereal treats; press into mold cavities and immediately unmold. Tint coconut orange in plastic bag; let dry. Pipe in tip 7 head (smooth with finger dipped in cornstarch). Pipe tip 5 tear drop-shaped snout (flatten and smooth), tip 2 dot eyes and outline mouth. Using tip 2, pipe zigzag around head and position coconut for mane. Position candy-coated chocolates for ears. Each serves 1.

\*Combine Golden Yellow with Lemon Yellow for yellow shown.



# Bengal Buddy

**Pan:** Standard Muffin  
**Tip:** 2, 5, 7  
**Color:** Orange, Black  
**Recipe:** Buttercream Icing, p. 103  
**Also:** Brownie Fudge Icing, Orange Candy Melts, White Standard Baking Cups, knife, cornstarch

Bake and cool cupcakes; ice smooth in buttercream. For ears, insert 2 Candy Melts wafers in cupcake. Pipe in inner ears with tip 5 (smooth with finger dipped in cornstarch). Pipe in teardrop-shaped snout with tip 7. Pipe in nose and outline mouth with tip 2. Using Fudge Icing, pipe in tip 2 stripes. Each serves 1.



# Laughing Giraffe

**Pan:** Standard Muffin  
**Tip:** 2, 5  
**Colors:** Golden Yellow, Lemon Yellow, Red-Red  
**Recipe:** Buttercream Icing, p. 103  
**Also:** Yellow Candy Melts, White Standard Baking Cups, Jumbo Confetti Sprinkle Decorations, pretzel sticks, mini candy-coated chocolates, cornstarch, knife

Bake and cool cupcakes; ice smooth. Pipe tip 5 ball snout; flatten and smooth with finger dipped in cornstarch. Pipe tip 2 dot nostrils; outline and pipe-in mouth. For ears, cut teardrop shapes from a Candy Melts wafer; insert in cupcake. Position candy-coated mini chocolate eyes. For horns, insert pretzel sticks; attach confetti with dots of icing. Each serves 1.



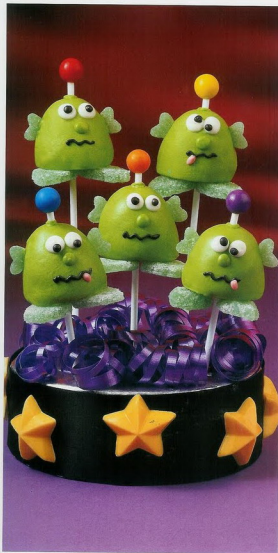
## Space Cadets

- Parts:** Silicone Round Brownie Pop Mold, Cooling Sheet, Cooling Grid
- Candy:** White, Yellow Candy Melts; Garden Candy Color Set; Stars Candy Mold
- Also:** 6 in. Cake Circle, Fanci-Foil Wrap, Parchment Triangles, Brownie Pop Stick, 6 x 2 in. craft circle, Rolling Pin, knife, jelly spearmint leaves, gumballs, purple curling ribbon, 2 in. wide black ribbon (1/2" waxed paper, kitchen towels, straight pins, scissors, granulated sugar, cellophane tape

**In advance:** Make 9 star candies. Fill mold cavities with melted yellow candy; refrigerate until firm and unmold. Reserve remaining candy. **Also:** Prepare base. Place craft circle on 6 in. cake circle and wrap with foil; secure with tape. Secure black ribbon to side with pins. Attach candies to sides with melted candy.

Bake and cool brownies in prepared mold supported by cookie sheet; unmold. Tint small portions of melted white candy pink and blue using candy colors; tint reserved yellow candy green. With spatula, ice bottoms of brownies with green candy; position on waxed paper-covered board. Refrigerate until firm; remove paper. Cover brownies with melted green candy (p. 12); refrigerate until firm. Using knife, poke a small hole at top of brownie; insert Brownie Pop stick through entire brownie. Remove stick. Cut spearmint leaves horizontally in thirds with scissors. Attach 2 to bottom with melted candy for feet, leaving hole open; let set. Roll out remaining thirds on waxed paper sprinkled with sugar. Cut ears with knife; attach with melted candy. Refrigerate until firm. Re-insert stick, extending 1/2 in. at top; secure at top and bottom with melted candy.

Let set on gathered towels to keep stable. While still on towels, pipe dot eyes, pupils, nose, zigzag mouth and bead tongue using melted candy in cut parchment bags; let set. With knife, cut hole in gumball; insert on stick. Insert brownies in base. Position curling ribbon. Each brownie serves 1.





## Day Brightening Bouquet

**Fun:** Silicone Blossom Brownie Pop Mold  
**Tip:** 5  
**Colors:**\* Rose, Sky Blue, Violet, Lemon Yellow,  
**Recipes:** Buttercream Icing, p. 103  
**Also:** Jumbo Confetti Sprinkle Decorations,  
 Brownie Pop Sticks, jelly spearmint leaves,  
 craft foam, 5 in. flower pot or container,  
 knife, scissors, curling ribbon

Bake and cool brownies in mold supported by cookie sheet; unmold and trim to level. Outline petals with tip 5 in rose, blue, violet and yellow buttercream. Insert sticks. Cut a small slit in spearmint leaf and slide onto stick. Attach confetti for flower center with a dot of icing. Position craft foam, cut to fit, inside container.

Insert brownies on sticks in container. Curl ribbon and arrange around sticks. Each brownie serves 1.

\*Combine Violet with Rose for violet shown.



## Pop Into the Party!

**Perks:** Silicone Round Brownie Pops Mold, Mini Muffin, Cookie Sheet, Cooling Grid

**Candy:** White Candy Melts, Primary and Garden Candy Color Sets, Brownie Pop Sticks

**Also:** White Sparkling Sugar, Light Green, Pink, Red, Lavender, Orange Colored Sugars, Fancy-Foil Wrap, Piping Gel, Parchment Triangles, Brush Set, 6 in. Cake Circle, candy buttons, white curling ribbon, 6 x 2 in. craft circle, plastic wrap, cellophane tape

Bake and cool cakes in Mini Muffin Pan and brownies in Brownie Pops Mold supported by

cookie sheet; trim bottoms flat. Tint portions of melted white candy violet, green, orange, yellow, red and pink. For gumdrops, ice bottoms of brownies smooth with candy; refrigerate until firm. Cover with melted candy (p. 12); refrigerate until firm and repeat. Insert stick in bottom; secure with melted candy. Brush brownies with Piping Gel and dip in sparkling sugar. For wrapped candy cakes, repeat steps for icing and covering in candy; refrigerate until firm. Using melted candy in cut parchment bags, pipe swirls and pinwheels on cakes; refrigerate

until firm. Brush design areas with Piping Gel and sprinkle with matching color sugar. Wrap cakes in plastic wrap, twisting on each side and securing with a small piece of ribbon. Insert stick.

For base, place craft circle on 6 in. cake circle and wrap with foil. Tape strips of candy buttons to sides. Insert treats, trimming some sticks as needed. Position curling ribbon. Each serves 1.





## Fun Flower Faces

For more fun, visit [www.browniebunch.com](http://www.browniebunch.com)

- Pans:** 13 x 9 x 2 in. Oblong Cake, Cooling Grid  
**Candy:** Light Cocoa and White Candy Melts, Primary and Garden Candy Color Sets, Candy Melting Plate  
**Recipe:** Favorite crisped rice cereal treats  
**Also:** Flower Comfort Grip Cutter, Brownie Pop Sticks, Parchment Triangles, Mini Treat Baskets, 3½ x 1 in. high craft foam circle, hot glue gun, jelly spearmint leaves, curling ribbon

**In advance:** Make candy face. Tint portion of melted white candy yellow. Fill melting plate cavities with yellow candy; refrigerate until firm and unmold. Pipe dot eyes and outline mouth using melted cocoa candy in cut parchment bag; refrigerate until firm. **Also:** Make strands. Using glue gun, attach craft foam circle inside Mini Treat Baskets.

Prepare cereal treats; press mixture into pan and unmold. Cut flowers using Comfort Grip cutter. Cover treats with melted cocoa candy (p. 12); let set. Turn treats over and repeat; let set. Tint portion of white candy pink. Outline petals using melted candy in cut parchment bag. Attach candy face to treat and spearmint leaf to stick using melted cocoa candy; let set. Insert treat in base. Position curling ribbon. Each serves 1.



## Living in the Present!

**Pans:** Silicone Brownie Bites Mold, Cookie Sheet, Cooling Grid

**Tip:** 5

**Colors:** Orange, Red-Red, Lemon Yellow, Kelly Green

**Candy:** Yellow, Red, Light Cocoa, Blue, Green and White Candy Melts, Primary and Garden Candy Color Sets, Candy Melting Place

**Recipe:** Buttercream Icing, p. 103

**Also:** Flowerful Medley Sprinkle Decorations, Parchment Triangles, Cake Boards, Rolling Pin, spice drops, waxed paper, granulated sugar, scissors

**In advance:** Make candy box lids. Fill silicone mold  $\frac{1}{4}$  in. deep with melted candy; refrigerate until firm and unmold. **Also:** Make candy

heads. Tint a portion of melted white candy to desired skin tone shade. For lighter colors, add a touch of orange to white candy, for brown, add a small amount of light cocoa to white candy. Pour into Candy Melting Place cavities, filling  $\frac{1}{2}$  full; refrigerate until firm and unmold. Tint a small amount of melted light cocoa candy black using candy color. Place heads on waxed paper covered cake board and pipe hair, eyes, noses and mouths using melted candy in a cut parchment bag. Let set.

Bake and cool cakes or brownies in silicone mold supported by cookie sheet; unmold. Trim tops level. For each treat, stack 2 treats and place cut sides together. Cover with melted

candy (p. 12); refrigerate until firm. Using tip 5 and buttercream icing, pipe ribbon on sides of packages and on box lids. For bow, roll out spice drops on waxed paper sprinkled with sugar. Cut into  $\frac{1}{4}$  in. diameter ropes,  $1\frac{1}{2}$  in. long. Pinch ends to form loops. Roll  $1\frac{1}{4}$  in. diameter ball for knot. Attach 4 loops and knot with dots of icing to lid.

Cut spice drop lengthwise in half to support head; attach with melted candy. Attach head to cake and lid to head with melted candy. Attach confetti from Flowerful Medley assortment to sides of boxes with dots of melted candy. Each serves 1.

## Soda Celebration

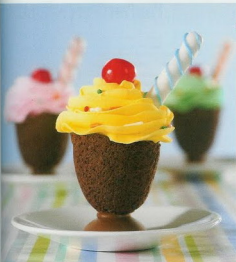
- Pan:** Silicone Round Brownie Pop Mold; Cookie Sheet  
**Tip:** 2D  
**Colors:**\* Rose, Lemon Yellow, Golden Yellow, Kelly Green  
**Candy:** White and Light Cocos Candy Melts, Primary and Garden Candy Color Sets, Candy Melting Plate  
**Recipe:** Buttercream Icing, p. 103  
**Also:** Rainbow Jimmies Sprinkle Decorations, Parchment Triangles, sour cherry candies, pretzel sticks, waxed paper

**In advance:** Make candy bases. Fill melting plate cavities with melted cocoa candy; refrigerate until firm.

**Also:** Make straws. Dip pretzel sticks in melted white candy; let set on waxed paper. Tint melted white candy red, blue and orange using candy colors. Using melted candy in cut parchment bag, pipe lines around pretzels; let set.

Bake and cool brownies in mold supported by cookie sheet; unmold. Attach to bases with melted candy; let set. With buttercream, pipe tip 2D swirl on top; sprinkle with jimmies. Position cherry candy and pretzel straw. Each serves 1.

\*Combine Lemon Yellow with Golden Yellow for yellow shown.



## Happy Hats

- Pan:** Silicone Round Brownie Pop Mold  
**Tip:** 2  
**Colors:**\* Rose, Lemon Yellow, Violet  
**Recipe:** Buttercream Icing, p. 103, favorite crisped rice cereal treats  
**Also:** Brownie Pop Sticks, Powerful Medley Sprinkle Decorations, Disposable Decorating Bags

Prepare cereal treats and press into mold cavities; immediately unmold. Let set to firm up for at least 30 minutes. Insert sticks. Ice smooth, building up top of hat into points. Attach confetti from Flowerful Medley assortment with dots of icing. Pipe tip 2 pull-out dot trim. Each serves 1.

\*Combine Violet with Rose for violet shown.





## Parfait Perfection

**Recipe:** Leftovers from any cut brownies

**Also:** Rainbow Jimmies Sprinkle Decorations, Parchment Triangles, vanilla ice cream, hot fudge topping, maraschino cherries

Layer ice cream and brownie pieces in serving dish, ending with a layer of ice cream. Pipe warmed topping over top using cut parchment bag. Sprinkle with Rainbow Jimmies. Position cherry. Each serves 1.

## Cone-verted Brownies

**Tip:** 21

**Recipe:** Buttercream icing, leftovers from any cut brownies

**Also:** Rainbow Jimmies Sprinkle Decorations, Parchment Triangles, hot fudge topping, cake ice cream cones, maraschino cherries

Fill cone with brownie pieces shaping to form a rounded top. Top with tip 21 swirl of buttercream. Pipe warmed topping over top using cut parchment bag. Sprinkle with Rainbow Jimmies. Position cherry. Each serves 1.



## A Worm Welcome

**Pan:** 9 x 9 x 2 in. Covered Brownie

**Recipe:** Quick Chocolate Mousse, p. 101

**Also:** Round Mini Treat Baskets, gummy worms, knife, zip-close plastic bag

Prepare mousse recipe. Bake and cool 9 in. square brownie; remove from pan. Using

knife, cut brownie into small chunks; place in zip-close bag and knead with fingers to create small crumbs. Place a layer of crumbs in each basket; top with a layer of mousse, then a 2nd layer of crumbs. Position gummy worms. Each serves 1.



## Fun-To-Do Fondue!

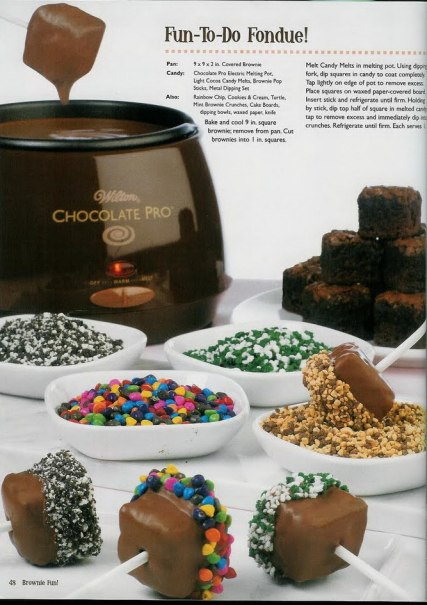
**Pan:** 9 x 9 x 2 in. Covered Brownie

**Candy:** Chocolate Pro Electric Melting Pot, Light Cocoa Candy Melts, Brownie Pop Sticks, Metal Dipping Set

**Also:** Rainbow Chip, Cookies & Cream, Turtle, Mint Brownie Crunches, Cake Boards, dipping bowls, waxed paper, knife

Bake and cool 9 in. square brownie; remove from pan. Cut brownies into 1 in. squares.

Melt Candy Melts in melting pot. Using dipping fork, dip squares in candy to coat completely. Tap lightly on edge of pot to remove excess. Place squares on waxed paper-covered board. Insert stick and refrigerate until firm. Hold by stick, dip top half of square in melted candy to tap to remove excess and immediately dip into crunches. Refrigerate until firm. Each serves 1.





## Fun-Topped Pops

**Pans:** Silicone Round Brownie Pops Mold, Cookie Sheet, Cooling Grid

**Also:** Dark and Light Cocoa, White, Blue, Yellow, Orange, Pink, Green Candy Melts, Chocolate Jimmies, White Nonpareils, Rainbow Nonpareils Sprinkle Decorations, Turtle Brownie Crunch, Parchment Triangles, Cake Board, Brownie Pop Sticks, waxed paper

Bake and cool brownies in silicone mold supported by cookie sheet; unmold. Insert stick into rounded end for fully-dipped pops, flat end for partially-dipped pops. Dip pops in melted white or cocoa candy; immediately dip partially-dipped pops in sprinkles or crunches. Let set on waxed paper-covered cake board. Drizzle fully-dipped pops with melted candy in cut parchment bag; let set. Each serves 1.







## Seasons to Celebrate

Finding something new to serve at holiday get-togethers is always a challenge. We suggest an old favorite—brownies—presented in amazing shapes that are a fun surprise in any season!



You know that chocolate is welcome any time of year. The big news is that with all the ways to add festive color, brownies can be dressed up to create the perfect look for any seasonal celebration. With Sprinkles, candy, icing and Dusting Sugar, it's easy to serve treats that set the tone for the holiday.

If you want to be ready for an entire year of holiday treats, look to our Brownie Pops Mold. This silicone mold bakes the fun dome-shaped treats you'll see throughout this section—as Halloween bats, brooms and ghosts, North Pole penguins for Christmas, and stand-up Easter eggs and baskets. And because holidays mean gifting, we're also featuring terrific ways to present treats, including a window box filled with fudgy ornaments and a Valentine envelope with a heart-shaped brownie inside.





## Heart Art

**Pan:** 9 x 9 x 2 in. Covered Brownie

**Also:** Heart Combo Cutter, Brownie Fudge Icing, Vanilla Crème Drizzle Icing, Pink Cookie Icing, toothpick

Bake and cool 9 in. square brownie; remove from pan. Cut brownies using Combo Cutter; ice smooth with Fudge Icing. Heat Drizzle and Cookie Icing following package directions. Drizzle lines of white or pink icing across brownie; immediately drag toothpick through in alternating directions to form designs. Each serves 1.

## We're Talking Chocolate

**Pan:** 9 x 9 x 2 in. Covered Brownie, Cookie Sheet, Cooling Grid

**Candy:** Light Cocoa and White Candy Melts, Primary and Garden Candy Color Sets

**Also:** 6 Pk. Valentine Mini Cutter Set, Parchment Triangles, Cake Board, Spatula, waxed paper

Bake and cool 9 in. square brownie; remove from pan. Cut brownies using smallest heart cutter from set. Cover with melted cocoa candy (p. 12); refrigerate until firm. Tint portions of melted white candy yellow, violet, pink, green and orange using candy colors. Pipe message using melted candy in cut parchment bags; refrigerate until firm. Each serves 1.



# Waves of Emotion

**For:** 9 x 9 x 2 in. Covered Brownie Pan

**Also:** Brownie Fudge Icing, Pink Cookie Icing, Vanilla Crème and Mini Drizzle Icings, Heart Comfort Grip Cutter, Brownie Envelope Kit, Heart Lollipop Mold, Light Cocoa Candy Melts, ribbon.

**In advance:** Make candy heart topper. Mold hearts using melted candy; refrigerate until firm and unmold. Bake and cool 9 in. square brownie; remove from pan; cut brownies using heart cutter; ice smooth with Fudge Icing. Heat Drizzle and Cookie Icing following package directions. Pipe zigzag designs on hearts. Place brownie on envelope; fold flaps toward center and secure with seal. Attach candy heart with dot of melted candy. Each serves 1.





## It's the Easter Brownie!

**Pan:** 9 x 9 x 2 in. Covered Brownie

**Tip:** 5

**Recipe:** Buttercream Icing, p. 100

**Color:** Rose

**Also:** Brownie Fudge Icing, Bunny Face Comfort Grip Cutter, mini candy-coated chocolates, purple jelly bean, cornstarch

Bake and cool 9 in. square brownie; remove from pan. Cut bunny faces using cutter. Ice smooth with Fudge Icing. In buttercream icing, pipe in tip 5 eyes, ears, tongue and muzzle (pat smooth with finger dipped in cornstarch). Attach mini candy-coated chocolate pupils and jelly bean nose with dots of icing. Each serves 1.

## Egg Hunt Prize

**Pan:** 9 x 9 x 2 in. Covered Brownie

**Also:** Brownie Fudge Icing, Egg Comfort Grip Cutter, Spring Confetti Sprinkle Decorations, Blue and Pink Dusting Sugars, Sugar Shaker, waxed paper

Bake and cool 9 in. square brownie; remove from pan. Cut eggs using cutter. Ice smooth with Fudge Icing; let icing crust just before serving, cut 4 waxed paper strips to keep sections free from dusting sugar. Spray strips with non-stick cooking spray and position on brownie. Using shaker, dust stripes of pink and blue sugar; carefully remove strips. Attach confetti sprinkles with dots of icing. Each serves 1.



## Fresh Eggs

**Pan:** Silicone Round Brownie Pops Mold, Non-Stick Cookie Sheet

**Yield:** 2

**Colors:** Lemon Yellow, Violet, Rose, Leaf Green

**Candy:** White Candy Melts, Garden Candy Color Set

**Recipe:** Buttercream Icing, p. 103

**Also:** Spring Confetti Sprinkle Decorations

**In advance:** Make candy bases. Tint melted Candy Melts green using candy color. On non-stick pan, pipe a 1½ in. circle of green candy; refrigerate until firm.

Bake and cool brownies in Brownie Pops mold supported by cookie sheet (2 Brownie Pops needed for each treat). Unmold brownies and trim to 1½ in. high. Pipe a small amount of melted candy on candy base; position 1 brownie, narrow end down, for bottom of egg; refrigerate until firm. Attach another brownie wide side down for top of egg with buttercream. Pipe 3 rows of tip 2 beads at center of egg. Attach confetti with dots of icing. Pipe tip 2 pull-out grass at base of egg. Each serves 1.

\*Combine violet with rose for violet shown.

## Goodie Basket

**Pan:** Silicone Round Brownie Pops Mold, Non-Stick Cookie Sheet

**Yield:** 2-7

**Colors:** Leaf Green, Brown

**Candy:** White Candy Melts, Garden Candy Color Set

**Recipe:** Buttercream Icing, Royal Icing, p. 103

**Also:** Meringue Powder, Disposable Decorating Bags, mini jelly beans, shredded coconut, waxed paper, zip-close plastic bag

**In advance:** Make handle. On waxed paper, using royal icing, pipe a tip 7 outline handle for each treat, 1½ x 2 in. high; let dry overnight. **Also:** Make candy base. Tint melted Candy Melts green using candy color. On non-stick pan, pipe a 2 in. circle of green candy; refrigerate until firm. **And:** Tint coconut green in plastic bag; let dry.

Bake and cool brownies in Brownie Pops mold supported by cookie sheet; unmold. Attach brownie and coconut to base with melted candy; refrigerate until firm. Using knife, cut 2 small holes in brownie top for handle position; insert handle. Pipe tip 2 pull-out grass on brownie top. Position mini jelly beans. Each serves 1.



## Brownie Brew

**Pan:** 9 x 9 x 2 in. Covered Brownie

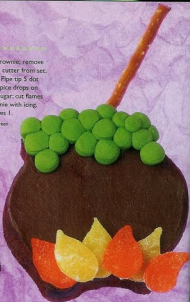
**Tip:** 5

**Colors:**\* Lemon Yellow, Leaf Green

**Also:** Brownie Fudge Icing, White Ready-To-Use Decorator Icing, 18 Pt. Halloween Cutter Set, orange and yellow spice drops, pretzel sticks, waxed paper, scissors, granulated sugar, knife, rolling pin

Bake and cool 9 in. square brownie; remove from pan. Cut cauldron with cutter from set. Ice smooth with Fudge Icing. Pipe tip 5 dot bubbles. For flames, roll out spice drops on waxed paper sprinkled with sugar; cut flames with scissors. Attach to brownie with icing. Insert pretzel stick. Each serves 1.

\*Combine Lemon Yellow with Leaf Green for green shoes.



## The Witch's Hat

**Pan:** 9 x 9 x 2 in. Covered Brownie

**Tip:** 5

**Colors:**\* Lemon Yellow, Golden Yellow, Orange

**Also:** Brownie Fudge Icing, White Ready-To-Use Decorator Icing, Witch's Hat Confetti Grl Cutter, cornstarch

Bake and cool 9 in. square brownie; remove from pan. Cut hat using cutter. Ice smooth with Fudge Icing. Pipe tip 5 outline band (smooth with finger dipped in cornstarch). Add tip 5 outline buckle. Each serves 1.

\*Combine Lemon Yellow with Golden Yellow for yellow shoes.



## Cocoa Coffin

**Pan:** 9 x 9 x 2 in. Covered Brownie

**Tip:** 2

**Also:** Brownie Fudge Icing, Orange Tube Decorating Icing, Coupler Ring Set, 18 Pt. Halloween Cutter Set

Bake and cool 9 in. square brownie; remove from pan. Cut coffin using coffin cutter from set. Ice smooth with Fudge Icing. Pipe tip 2 message. Each serves 1.



## Broomin' Brownie

|               |                                                                                                    |
|---------------|----------------------------------------------------------------------------------------------------|
| <b>Pan:</b>   | Silicone Round Brownie Pops Mold, Cookie Sheet                                                     |
| <b>Tip:</b>   | 16                                                                                                 |
| <b>Color:</b> | Golden Yellow                                                                                      |
| <b>Also:</b>  | White Ready-To-Use Decorator Icing, Cake Boards, Fancy-Foil Wrap, jelly rings, pretzel rods, knife |

Bake and cool brownies in Brownie Pops pan supported by cookie sheet. With knife, trim pretzel rod to approximately 5 in.; insert in top of brownie. With yellow tinted icing, pipe tip 16 outline bristles, starting from bottom and ending at top of brownie. Pipe tip 16 shell neck above brownie. For binding, cut jelly ring halves and position around neck. Each serves 1.

## Wacky Webspinner

**Part:** Mini Ball

**Tips:** 2, 5

**Color:** Black

**Also:** White Ready-To-Use Decorator Icing, pretzel sticks, mini candy-coated chocolates, chocolate nougat candy

Bake and cool brownies; remove from pan. Pipe tip 5 dot eyes; attach mini candy-coated chocolate pupils and nose. Pipe tip 2 outline mouth and pull-out fangs. Insert pretzel sticks for upper portion of legs. Insert nougat on stick; insert pretzel sticks for ends of legs. Each serves 1.



## Brownies Go Batty

**Part:** Silicone Round Brownie Pops Mold, Non-Stick Cookie Sheet

**Tips:** 2, 5

**Colors:**\* Leaf Green, Lemon Yellow, Black

**Also:** White Ready-To-Use Decorator Icing, Light Cocoa Candy Melts, 9 Pk. Leaves and Acorns Nesting Cutter Set, rolling pin, knife, mini candy-coated chocolates, chocolate nougat candy, cornstarch

Bake and cool brownies in silicone mold supported by cookie sheet; unmold. Trim bottom flat with knife. For wings, place smallest oak leaf cutter from set on non-stick pan; fill inside of cutter  $\frac{1}{8}$  in. thick with melted cocoa candy. Refrigerate until firm. For ears, roll out nougat candy  $\frac{1}{8}$  in. thick; cut  $\frac{1}{2}$  in. triangles. Cut small slits on sides of bat for wings with knife. Insert wings; secure with melted candy. Attach ears with melted candy; refrigerate until firm. In buttercream, pipe tip 5 dot eyes and pupils (pat smooth with finger dipped in cornstarch). Using tip 2, outline mouth and fangs. Attach candy-coated chocolate nose with dot of icing. Each serves 1.

\*Combine Leaf Green with Lemon Yellow for green shown.





# Halloween Scene

**Pan:** 9 x 9 x 2 in. Covered Brownie, Silicone Round Brownie Pop Mold, Cookie Sheet, Cooling Grid

**Tip:** 2, 5, 7

**Colors:**\* Lemon Yellow, Leaf Green, Black, Orange

**Recipe:** Buttercream Icing, p. 103

**Also:** Brownie Fudge Icing, White Candy Melts, 18 Pc. Halloween Cutter Set, 10 in. Cake Circle, Foil-Foil Wrap, Brownie Pop Sticks, 6 x 2 in. craft foam circle, green curling ribbon, shredded coconut, zip-close plastic bag, waxed paper, knife

**In advance:** Prepare base. Wrap craft circle and 10 in. cake circle in foil. Attach craft circle to 10 in. circle with melted candy; let set. **Also:** Tint coconut. Place in zip-close bag, add a few drops of green icing color and knead until color is evenly blended. Let dry on waxed paper.

Bake and cool ghost brownies in silicone mold supported by cookie sheet; unmold. With knife, trim bottom flat. Ice bottoms smooth with melted white candy; let dry on side. Cover brownies with melted white candy (p. 12); let set then repeat. In buttercream, pipe tip 7 dot eyes and pupils, tip 2 dot or zigzag mouths and outline eyebrows. Using tip of knife, make a small hole in bottom of ghost for stick. Then insert stick and set aside.

Bake and cool 9 in. square brownie; remove from pan. Cut 7 tombstones using cutter from set. Using tip 7, outline with Fudge Icing; using tip 5, add RIP in buttercream. Attach to base with icing. Cut sticks to various lengths and insert ghosts in base. Position curling ribbon and shredded coconut. Each brownie serves 1.

\*Combine Leaf Green with Lemon Yellow for green shown.





## Good Things in Small Packages

- Pan:** 9 x 9 x 2 in. Covered Brownie  
**Tip:** 5  
**Colors:** Red-Red, Christmas Red, Kelly Green, Royal Blue  
**Recipe:** Buttercream Icing, p. 103  
**Also:** Brownie Fudge Icing, Flowerful Medley Sprinkle Decorations, 18 Pc. Holiday Cutter Set, toothpick

Bake and cool 9 in. square brownie; remove from pan. Cut gifts using cutter from set. Ice smooth with Fudge Icing. In buttercream, pipe in tip 5 bow and outline ribbon. Score crease lines in bow with toothpick. Position matching color confetti dots from Flowerful Medley assortment. Each serves 1.

\*Combine Red-Red with Christmas Red for red shown.

## Party Penguins

- Pan:** Silicone Round Brownie Pops Mold, Cookie Sheet, Cooling Grid  
**Tip:** 2, 4  
**Colors:** Lemon Yellow, Black  
**Recipe:** Buttercream Icing, p. 103  
**Also:** Light Cocoa Candy Melts, spice drops, chocolate nougat candies, knife, cornstarch, rolling pin, granulated sugar, waxed paper

Bake and cool brownies in silicone mold supported by cookie sheet; unmold. With knife, trim bottom flat. Cover brownies with melted cocoa candy (p. 12); let set. Using buttercream, pipe tip 4 outline and pipe-in tummy (pat smooth with finger dipped in cornstarch). Pipe tip 2 dot eyes and pull-out beak. For wings, flatten nougat candies and cut teardrop shapes with knife; attach with melted candy. For feet, roll out yellow spice drops on waxed paper sprinkled with sugar; cut shapes with knife. Attach to bottom of brownies with candy. For hat, shape spice drops into a cone; attach with candy. Pipe tip 2 dots and pull-out fringe on hat. Each serves 1.



## Brownie Blizzard

- Pan:** 9 x 9 x 2 in. Covered Brownie  
**Tip:** 5  
**Recipe:** Buttercream Icing, p. 103  
**Also:** 18 Pc. Holiday Cutter Set, Blue Dusting Sugar, Sugar Shaker

Bake and cool 9 in. square brownie; remove from pan. Cut snowflakes using cutter from set. Using Sugar Shaker sprinkle top with Blue Dusting Sugar. Using tip 5, pipe lines; add dot center. Each serves 1.







## The Beauty of Brownies!

Brownies are perfectly suited to be your special event's signature dessert. With their decadent flavor and no-fuss preparation, brownies are the ideal candidate for creating sophisticated single servings. On the following pages, we've given brownies the higher profile they deserve.



Look at the magic a few simple presentation touches can make! Finish off an iced or glazed brownie with a candy topper—bows, swirls or monograms will look great at a shower or anniversary celebration. Give basic brownies a color update with pastel icing flowers or stencil designs dusted with sugar. Or pair brownies with fruit and ice cream for an even more indulgent taste treat.



There are also bigger brownies to serve a crowd. For chocolate thrills, it's hard to beat the tall 3-layer torte crowned with candy scrolls. There's even a cheesecake makeover to wow your guests, with a rich brownie crust and fudge swirls and shells. What a way to finish the party!



## Artistic Accents

**Pan:** 9 x 9 x 2 in. Covered Brownie

**Candy:** Light Cocoa Candy Melts; Candy Melting Plate

**Also:** Brownie Stencil Set; Pink Dusting Sugar; Brownie Fudge Icing; Sugar Shaker

**In advance:** Make candy dots. Fill melting tray cavities  $\frac{1}{4}$  in. deep with melted cocoa candy; refrigerate until firm and unmold.

Bake and cool 9 in. square brownie; remove from pan. Ice smooth with Fudge Icing; let icing crust. Just before serving, position stencil on brownie and sprinkle design areas with dusting sugar (p. 11); carefully remove stencil. Position on serving plate. Position candy dots around brownie. Serves 20.

## Stenciled Sensations

**Pan:** 9 x 9 x 2 in. Covered Brownie  
**Also:** Brownie Fudge Icing, Pink and Green Dusting Sugars, Brownie Stencil Set, Sugar Shaker, plastic ruler, knife

Bake and cool 9 in. square brownie; remove from pan. Ice smooth with Fudge Icing; let icing crust. Cut into 2 x 3 in. rectangles. Just before serving, position stencil on brownie and sprinkle design areas with dusting sugars (p. 11); carefully remove stencil. Each serves 1.



## Petite Florals

**Pan:** 9 x 9 x 2 in. Covered Brownie  
**Tip:** 5  
**Also:** Brownie Fudge Icing, Pink and Blue Dusting Sugars, Brownie Stencil Set, Round and Oval Cut-Outs, Flowerful Medley Sprinkle Decorations, Sugar Shaker, paper, cellophane tape

Bake and cool 9 in. square brownie; remove from pan. Cut shapes using large oval and round Cut-Outs. Pipe Fudge Icing over tops with tip 5; smooth with spatula. Let icing crust. On flower stencil, tape paper over other stencil area so that only flower shows through. Just before serving, position stencil on brownie and sprinkle design area with dusting sugars (p. 11); carefully remove stencil. Position yellow confetti from Flowerful Medley assortment for flower centers. Each serves 1.





## Raspberry Romance

**Pans:** Dimensions 6-Cavity Mini Heart, Cooling Grid.  
**Also:** Brownie Fudge Icing, Disposable Decorating Bags, fresh raspberries, fresh mint leaves

Bake and cool brownies in pan cavities; unmold. Position brownie on plate. Heat Fudge Icing following package directions to make a ganache; fill center cavity using a cut disposable bag. Position berries and mint. Each serves 1.

## Brrrr-ownie Sandwiches

**Pan:** 13 x 9 x 2 in. Oblong Cake  
**Also:** Round Comfort Grip Cutter, White Jumbo Baking Cups, assorted ice cream, knife, plastic wrap

Bake and cool brownie in oblong pan; remove from pan. For each sandwich, cut 2 round brownies using cutter. With knife, cut ice cream into 1 in. thick slices; cut rounds with cutter. Sandwich ice cream between brownies. Wrap in plastic wrap and freeze until ready to serve. Remove wrap and place in baking cups to serve. Each serves 1.



# Sundae in a Shell

Yield: 4-Cavity Brownie Dessert Shell

Prep: 10

Vanilla Whipped Icing Mix, favorite ice cream, ice cream toppings, nuts, bananas, raspberries, maraschino cherries, mint leaves

Bake and cool brownies in shell pan; remove from pan. Position a scoop of ice cream in center. Add toppings, whipped icing, fruit and nuts. For whipped topping use tip 2D for star or rosette (p.13). Each serves 1.







## Stirring Swirls Cheesecake

**Pan:** 9 x 3 in. Springform  
**Tips:** 5, 21  
**Recipe:** Brownie Cheesecake, p. 82  
**Also:** Chocolate Ready-To-Use Decorator Icing,  
Cake Board, Fanci-Foil Wrap

Bake and cool brownie cheesecake in springform pan following recipe directions; unmold. Pipe tip 5 swirls on top in Decorator Icing. Pipe tip 21 rosette top border. Serves 12.

## Twirling Torte

**Pan:** 13 x 9 x 2 in. Oblong Cake

**Tip:** 5, 21

**Also:** Chocolate Ready-To-Use Decorator Icing, Light Cocoa Candy Melts, Decorating Triangle, Parchment Triangles, Cake Board, Fancy-Foil Wrap, Brownie Pop Sticks, waxed paper, plastic ruler

**In advance:** Make candy swirls. On waxed paper-covered board, using melted candy in parchment bag fitted with tip 5, pipe 30 swirls, 1½ in. wide, with tails extending down 1½ in. long. Refrigerate until firm. Make extras to allow for breakage. Turn swirls over; repeat on back and refrigerate.

Bake and cool brownies in oblong pan; remove from pan. Cut into 3 sections, 9 x 4 in. each. Stack sections, filling and icing smooth with Decorator Icing. Comb sides with narrow-ooth edge of Decorating Triangle. Pipe tip 21 rosettes on top. Using sticks, make holes in top for insertion of candy swirls; insert swirls. Serves 15.



## Knock Them for a Loop!

**Pan:** 9 x 9 x 2 in. Covered Brownie

**Tip:** 5

**Color:** Rose

**Recipe:** Buttercream Icing, p. 103

**Also:** Brownie Fudge Icing, Perfect Cut Brownie Cutter, knife, plastic ruler

Bake and cool 9 in. square brownie; remove from pan. Score 2½ in. squares using brownie cutter; cut with knife. Ice smooth with Fudge Icing. Pipe tip 5 swirls with buttercream or Fudge Icing. Each serves 1.





## Sunny Brownies

- Pans:** 9 x 9 x 2 in. Covered Brownie  
**Tips:** 2D, 1, 352  
**Colors:**\* Lemon Yellow, Golden Yellow, Rose, Violet  
**Recipe:** Royal Icing, p. 103  
**Also:** Brownie Fudge Icing, Leaf Green Tube Decorating Icing, Coupler Ring Set, Mini Combo Cutter, Meringue Powder, Cake Board, Parchment Triangles, waxed paper

**In advance:** Make drop flowers. Using royal icing on waxed paper-covered board, pipe one tip 2D drop flower for each treat. Add tip 2 dot centers. Let dry overnight.

Bake and cool 9 in. square brownie. Cut brownies using combo cutter. Ice smooth with Fudge Icing. Position flowers. Using tube icing, pipe tip 352 leaves. Each serves 1.

\*Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Violet with Rose for violet shown.

## On A Softer Side

- Pans:** Standard Muffin, Cooling Grid  
**Tips:** 7, 103  
**Colors:** Rose, Lemon Yellow  
**Recipe:** Buttercream Icing, p. 163  
**Also:** Flower Nail No. 7, White Nonpareils Sprinkle Decorations, White Ready-To-Use Decorator Icing, Disposable Decorating Bags, waxed paper

Bake and cool brownies. Position brownie upside down on cooling grid; using heated icing in cut disposable bag, pipe over top of brownie (p. 12), letting icing drip down the sides. Sprinkle immediately with nonpareils. In buttercream, make a tip 103 rose with tip 7 base for each treat. Position rose. Each serves 1.



# Flowers Unfurled

**Pan:** 13 x 9 x 2 in. Oblong Cake

**Tip:** 5

**Colors:** Royal Blue, Lemon Yellow, Rose

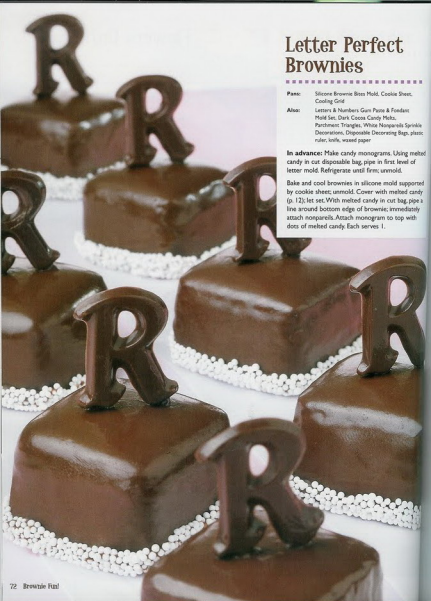
**Recipe:** Buttercream Icing, p. 103

**Also:** Brownie Fudge Icing, Yellow, Pink and Blue Candy Melts, Round Cut-Outs, 13 Count Standard Cupcakes 74 More Dessert Stand, Parchment Triangles, Cake Boards, White Mini Baking Cups, waxed paper

**In advance:** Make candy loop petals. Using melted candy in cut parchment bag, pipe 11 loops  $\frac{3}{4}$  in. high x  $\frac{1}{2}$  in. wide for each flower on waxed paper-covered board. Make extras to allow for breakage; refrigerate until firm.

Bake and cool brownies in oblong pan; remove from pan. Cut circles using largest round Cut-Out. Ice brownies smooth with Fudge Icing. Using buttercream, pipe tip 5 ball in center of brownie; insert loop petals to form flower. Position brownies on flattened baking cups. Position on stand. Each serves 1.





## Letter Perfect Brownies

**Plus:** Silicone Brownie Bites Mold, Cookie Sheet, Cooling Grid

**Also:** Letters & Numbers Gum Paste & Fondant Mold Set, Dark Cocoa Candy Melts, Parchment Triangles, White Nonpareils Sprinkle Decorations, Disposable Decorating Bags, plastic ruler, knife, waxed paper

**In advance:** Make candy monograms. Using melted candy in cut disposable bag, pipe in first level of letter mold. Refrigerate until firm; unmold.

Bake and cool brownies in silicone mold supported by cookie sheet; unmold. Cover with melted candy (p. 12); let set. With melted candy in cut bag, pipe a line around bottom edge of brownie; immediately attach nonpareils. Attach monogram to top with dots of melted candy. Each serves 1.

## Initially Yours

**Pan:** 9 x 9 x 2 in. Covered Brownie, Cooling Grid  
**Also:** Blue Candy Melts, Brownie Fudge Icing, Vanilla Crème Drizzle Icing, Letters & Numbers Gum Paste & Fondant Mold Set, Perfect Cut Brownie Cutter, Disposable Decorating Bags, plastic ruler, paring knife, spatula

**In advance:** Make candy monogram. Using melted candy in cut disposable bag, pipe in first level of letter mold; refrigerate until firm and unmold.

Bake a 9 in. square brownie, about 1 in. high in pan; cool. Score 2½ in. squares with brownie cutter, cut with knife. Ice top smooth with Fudge Icing. Decorate with Drizzle Icing zigzag; position letter.



## Grand Monogram

**Pan:** 9 x 9 x 2 in. Covered Brownie  
**Also:** Brownie Fudge Icing, Disposable Decorating Bags, Letters & Numbers Gum Paste & Fondant Mold Set, Circle Metal Cutter, Pink Candy Melts, Pink Dusting Sugar, Sugar Shaker, Flower Nail No. 7, scissors

**In advance:** Make candy monogram. Using melted candy in cut disposable bag, pipe in first level of letter mold. Refrigerate until firm; unmold.

Bake and cool 9 in. square brownie; remove from pan. Cut brownies using circle cutter. Ice smooth with Fudge Icing; let icing crust. Just before serving, position flower nail, flat side down, in center of brownie. Dust brownie with pink sugar. Remove nail and position monogram. Each serves 1.



## Sweet Stack

**Pan:** 9 x 9 x 2 in. Covered Brownie

**Recipes:** Fudge or Cake Brownies, p. 78; Blonde Brownies, p. 79

**Also:** ¼ in. wide satin ribbon (1 yard), plastic ruler

Bake and cool 9 in. square chocolate and 9 in. square blonde brownies; remove from pan. For each treat, cut a 1 in. and 3 in. square of chocolate brownie and a 2 in. square of blonde brownie. Stack brownies and wrap with ribbon. Each serves 1.



## Fudge Filigree Cupcakes

**Pan:** Mini and Standard Muffin, Cooling Grid

**Tip:** 2

**Also:** Brownie Fudge Icing, Light Cocoa Candy Melts, Cake Board, Brownie Pop Sticks, waxed paper

**In advance:** Make candy swirls. Using melted cocoa Candy Melts, pipe tip 2 outline swirls 1 x 1½ in. wide with 1½ in. tails, on waxed paper-covered board. Refrigerate until firm. Turn swirls over; repeat on back and refrigerate until firm. Make extras to allow for breakage.

Bake and cool one standard and one mini cupcake brownie for each treat. Spatula ice tops with Fudge Icing; stack mini cupcake on standard cupcake. Using stick make hole in top of mini cupcake for swirls. Insert swirls in mini cupcake. Each serves 1.



# Top Tiers

- Pan:** 9 x 9 x 2 in. Covered Brownie  
**Recipes:** Fudgy or Cake Brownies, p. 78; Blonde Brownies, p. 79  
**Candy:** Heart Lollipop Mold, White and Light Cocoa Candy Melts  
**Also:** 101 Cookie Cutters Set, Sugar Shaker, Dusting Sugar or confectioners' sugar

**In advance:** Make heart candy. Mold 1 heart for each treat using white or cocoa Candy Melts, following mold instructions; refrigerate until firm and unmold. Attach heart to a matching Candy Melts wafer with melted candy; refrigerate until firm. Bake and

cool 9 in. square brownie and/or 9 in. square blonde brownie; unmold. Cut 3 sizes of rounds using circle cutters from set. Sprinkle with sugar; stack largest to smallest rounds. Sprinkle with sugar. Position heart candy. Each serves 1.









## Recipes from the Wilton Kitchen

You've already seen that the simple brownie contains a world of decorating possibilities. Now let us help you explore all the great ways you can bake up a batch!



Start with a trio of outstanding made-from-scratch recipes used for most of the decorated treats in this book. They're the 3 basics you grew up loving—dense and intense Fudgy Brownies, light and spongy Cake Brownies and vanilla-laced Blonde Brownies—but with your fresh ingredients, they've never tasted better. If you've never tasted a brownie that's not out of a box, wait until you experience these.

Chocolate is only the start of the great brownie flavors available. You'll find that brownies are the perfect partner for peanut butter, raspberries, caramel, coffee—and even chili powder! You'll also see how to serve brownies in fun new ways, from a candy-topped pizza to tempting sundaes.

And because these projects have you cutting brownies into so many fun shapes, you may want to try Brownie Parfaits, Trifles and other great ways to use all those delicious leftovers (besides eating them yourself).





## Fudgy Brownies

- 1½ cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup (18½ tablespoons) unsalted butter or margarine
- 1½ cups granulated sugar
- ¼ cup water
- 4 cups (24 oz.) semi-sweet chocolate chips, divided
- 2 teaspoons Wilton Clear Vanilla Extract
- 4 eggs

Preheat oven to 350°F. Spray 13 x 9 in. pan with vegetable pan spray or Bake Easy! Non-Stick Spray.

In small bowl, combine flour, baking soda and salt. In small saucepan, melt butter and sugar with water; stir until sugar is dissolved. Add 2 cups chocolate chips; stir until melted. Remove from heat. Stir in vanilla.

In large bowl, beat eggs with electric mixer. Add chocolate mixture; mix well. Add flour mixture; stir until just combined. Stir in remaining 2 cups chocolate chips. Spread batter in prepared pan.

Bake 25-30 minutes or until toothpick inserted in center comes out almost clean. Cool completely before cutting.

Makes about 24 brownies.

## Cake Brownies

- 1½ cups cake flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- 4 ounces unsweetened chocolate, coarsely chopped
- ¾ cup (1½ sticks) unsalted butter or margarine, softened
- 1½ cups granulated sugar
- 3 eggs
- 2 teaspoons Wilton Clear Vanilla Extract

Preheat oven to 350°F. Spray 8 x 2 in. or 9 x 2 in. square pan with vegetable pan spray or Bake Easy! Non-Stick Spray.

In small bowl, combine flour, baking powder and salt. In small microwave safe bowl, melt chocolate; let cool slightly. In large bowl, beat butter and sugar with electric mixer until light and fluffy. Add eggs, vanilla and melted chocolate; mix well. Stir in flour mixture by hand; mix until just combined. Spread batter into prepared pan.

Bake 30-35 minutes or until toothpick inserted in center comes out almost clean. Cool completely on rack before cutting.

Brownies shown were decorated with Wilton Brownie Fudge Icing using tip 2D, garnished with fresh berries, mint or chocolate curls.

Makes about 16 brownies.





## Blondie Brownies

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup (1 stick) unsalted butter
- 1 cup firmly packed light brown sugar
- 2 eggs
- 2 teaspoons Wilton Pure Vanilla Extract
- 1 cup toasted pecans, coarsely chopped

Preheat oven to 350°F. Spray 8 x 2 in. or 9 x 2 in. square pan with vegetable pan spray or Bake Easy! Non-Stick Spray.

In small bowl, combine flour, baking powder and salt. In small saucepan, melt butter and brown sugar; stir until sugar is dissolved. Remove from heat and let cool about 5 minutes. Stir in eggs and vanilla; mix well.

Add flour mixture; mix until blended. Fold in pecans. Spread batter into prepared pan.

Bake 30-35 minutes or until toothpick inserted in center comes out clean. Cool completely before cutting.

**Makes about 16 brownies.**

# Peanut Butter Brownies

1 cup all-purpose flour  
1 teaspoon baking powder  
½ teaspoon salt  
½ cup creamy peanut butter  
6 tablespoons unsalted butter, softened  
¾ cup granulated sugar  
¾ cup firmly packed brown sugar  
2 eggs  
1 teaspoon Wilton Clear Vanilla Extract

Preheat oven to 350°F. Spray 8 x 2 in. or 9 x 2 in. square pan with vegetable pan spray or Bake Easy! Non-Stick Spray.

In small bowl, combine flour, baking powder and salt. In large bowl, beat peanut butter, butter and sugars with electric mixer until light and fluffy. Add eggs, one at a time, and vanilla; mix well. Add flour mixture; mix until just combined. Spread batter into prepared pan.

Bake 30-35 minutes or until toothpick inserted in center comes out clean. Cool completely before cutting with Brownie and Treat Cutter. If desired top with Peanut Butter Drizzle Icing.

Makes about 16 brownies.





## Rocky Road Brownies

½ cup all-purpose flour  
 ½ teaspoon baking soda  
 ½ teaspoon salt  
 ½ cup (½ stick) unsalted butter or margarine  
 1½ cups (9 oz.) semi-sweet chocolate chips, divided  
 ½ cup granulated sugar  
 2 eggs  
 1½ teaspoons Wilton Clear Vanilla Extract  
 ½ cup coarsely chopped peanuts, divided

2 cups mini marshmallows  
 ½ cup semi-sweet chocolate chips, melted

Preheat oven to 350°F. Spray 8 x 2 in. or 9 x 2 in. square pan with vegetable pan spray or Bake Easy! Non-Stick Spray.

In small bowl, combine flour, baking soda and salt. In large microwave safe bowl, melt butter with 1 cup chocolate chips. Stir in sugar, eggs and vanilla. Add flour mixture; stir until just combined. Stir in remaining ½ cup

chocolate chips and ¼ cup peanuts. Spread batter into prepared pan.

Bake 20-25 minutes or until toothpick inserted in center comes out almost clean.

Sprinkle with marshmallows. Broil until marshmallows are golden brown, 1-2 minutes. Sprinkle with remaining ¼ cup peanuts; drizzle with melted chocolate.

Makes about 16 brownies.



## Brownie Cheesecake

### Crust:

- 1 package (about 16 oz.) brownie mix (8 in. square size)
- Eggs, water and oil to prepare mix

### Filling:

- 3 packages (8 oz. ea.) cream cheese, softened
- 1 cup granulated sugar
- ½ cup sour cream
- 6 eggs
- 1 teaspoon Wilton Clear Vanilla extract
- ¼ teaspoon Wilton No-Color Almond Extract

Preheat oven to 350°F. Spray 9 in. springform pan with vegetable pan spray or Bake Easy! Non-Stick Spray.

In large bowl, prepare brownie mix following package instructions. Spread into bottom of prepared pan. Bake 30-35 minutes or until toothpick inserted in center comes out clean. Cool completely. Turn oven down to 325°F.

In large bowl, beat cream cheese and sugar with electric mixer at medium speed until smooth and creamy, about 5 minutes. Beat in sour cream and eggs. Add vanilla and almond extracts. Pour over cooled crust. Place cheesecake in middle of oven. Fill a large pan

with hot water and place on rack underneath cheesecake.

Bake 1 hour 25 minutes or until cheesecake top is firm but mixture is still jiggly when gently shaken. Turn off oven; leave cheesecake in closed oven 30 minutes to cool down slowly. Remove cheesecake from oven and cool 1 hour. Refrigerate covered at least 4 hours or overnight.

If desired, decorate using Chocolate Buttercream Icing (p. 103), pipe tip 5 spirals and tip 21 rosette top border.

**Makes about 12 servings.**



## Raspberry Swirl Cheesecake

Prepare crust and filling as for Brownie Cheesecake. Before baking, melt  $\frac{1}{4}$  cup raspberry jam or preserves; gently swirl into cheesecake batter. Bake as for Brownie Cheesecake.

## Brownie Bits Cheesecake

### Crust:

2 packages (about 16 oz.) brownie mix  
(8 in. square size)

Eggs, water and oil to prepare mixes

### Filling:

3 packages (8 oz. ea.) cream cheese,  
softened

1 cup granulated sugar

$\frac{1}{4}$  cup sour cream

6 eggs

1 teaspoon Wilton Clear Vanilla extract

$\frac{1}{4}$  teaspoon Wilton No-Color Almond  
Extract

Preheat oven to 350°F. Spray 9 in. springform pan and 8 x 2 in. or 9 x 2 in. square pan with vegetable pan spray or Bake Easy! Non-Stick Spray.

In large bowl, prepare one brownie mix following package instructions. Spread into bottom of prepared square pan. In second large bowl, prepare remaining brownie mix following package instructions. Spread into prepared springform pan. Bake both pans together for 35-40 minutes or until toothpick inserted in center comes out clean. Cool completely. Turn oven down to 325°F.

Cut approximately half of the brownies from the square pan into  $\frac{1}{4}$  in. pieces (about 1  $\frac{1}{2}$  cups); set aside.

In large bowl, beat cream cheese and sugar with electric mixer at medium speed until smooth and creamy, about 5 minutes. Beat in sour cream and eggs. Add vanilla and almond extracts. Gently stir in  $\frac{1}{4}$  cup of the cut brownies. Pour over cooled crust. Sprinkle remaining cut brownies over cheesecake batter; lightly press into batter. Place cheesecake in middle of oven. Fill a large pan with hot water and place on rack underneath cheesecake.

Bake 1 hour 25 minutes or until cheesecake is firm on top but filling is still jiggly when gently shaken. Turn off oven; leave cheesecake in closed oven 30 minutes to cool down slowly. Remove cheesecake from oven and cool 1 hour. Refrigerate covered at least 4 hours or overnight.

Makes about 12 servings.







Butter Pecan  
Brownie Shortcake

Peach Melba  
Brownie Shortcake

Banana Split  
Brownie Shortcake

Turtle Sundae  
Brownie Shortcake

# Brownie Shortcakes

1 package (about 20 oz.) brownie mix (13 x 9 in. size)  
Eggs, water and oil to prepare mix

Preheat oven to 325°F. Spray Dessert Shell pan with vegetable pan spray or Bake Easy! Non-Stick Spray.  
In large bowl, prepare brownie mix following package instructions. Spoon into cavities of prepared pan.  
Bake 15-18 minutes; set aside to cool. Fill as desired, using variations below.

## Turtle Sundae Brownie Shortcake:

1 cup vanilla ice cream  
½ cup caramel ice cream topping  
1 tablespoon chopped pecans or Wilton Turtle Crunch  
½ cup thawed frozen whipped topping  
Top each shell with ½ cup vanilla ice cream. Drizzle with 1 tablespoon caramel sauce, 1 tablespoon pecans or Turtle Crunch and 2 tablespoons whipped topping.

## Banana Split Brownie Shortcake:

1 cup strawberry ice cream  
½ cup chocolate or fudge ice cream topping  
1 banana, sliced  
½ cup thawed frozen whipped topping  
maraschino cherries, optional  
Top each shell with ½ cup strawberry ice cream. Drizzle with 2 tablespoons chocolate topping, banana slices and 1 tablespoon whipped topping. Top, if desired, with a cherry.

## Peach Melba Brownie Shortcake:

1 cup peach ice cream  
½ cup raspberry syrup or ice cream topping  
½ cup thawed frozen whipped topping  
Top each shell with ½ cup peach ice cream. Drizzle with 2 tablespoons raspberry syrup and 2 tablespoons whipped topping. Top, if desired, with a fresh raspberry and mint.

## Butter Pecan Brownie Shortcake:

1 cup butter pecan ice cream  
½ cup butterscotch ice cream topping  
½ cup thawed frozen whipped topping  
Top each shell with ½ cup butter pecan ice cream. Drizzle with 2 tablespoons butterscotch topping and 2 tablespoons whipped topping. Top, if desired, with a pecan.

Makes 6 servings.



# Brownie Parfaits

1 package (about 4 oz.) vanilla instant pudding  
2 cups cold milk

3 cups crumbled brownies, divided  
½ cup thawed frozen whipped topping, divided

In medium bowl, prepare pudding according to package directions with milk. Refrigerate 5-10 minutes or until slightly thickened.

In each of four dessert dishes, layer crumbled brownies, ¼ cup pudding and additional crumbled brownies. Top with 2 tablespoons whipped topping. Refrigerate at least 1 hour before serving.

Makes 4 servings.

**Variation:** Substitute your favorite instant pudding flavor (chocolate, white chocolate, cheesecake, pistachio) for the vanilla instant pudding.



## Marble Cheesecake Brownies

### Cheesecake Batter:

- 1 package (8 oz.) cream cheese, softened
- $\frac{1}{2}$  cup granulated sugar
- 1 egg
- $\frac{1}{4}$  teaspoon Wilton No-Color Almond Extract
- 1 cup milk chocolate chips

### Brownie Batter:

- $\frac{1}{2}$  cup all-purpose flour
- $\frac{1}{4}$  teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  cup ( $\frac{1}{2}$  stick) unsalted butter

- 1 cup semi-sweet chocolate chips
- $\frac{1}{2}$  cup granulated sugar
- 2 eggs
- $\frac{1}{4}$  teaspoon Wilton Clear Vanilla Extract

Preheat oven to 350°F. Spray 8 x 2 in. or 9 x 2 in. square pan with vegetable pan spray or flake Easy! Non-Stick Spray.

In large bowl, beat cream cheese and sugar with electric mixer until light and creamy. Add egg and almond extract; mix well. Stir in milk chocolate chips; set aside.

In small bowl, combine flour, baking powder

and salt; set aside. In medium microwave safe bowl, melt butter and semi-sweet chocolate chips. Stir in sugar, eggs and vanilla; mix well. Add flour mixture; mix until just combined. Alternate dropping spoonfuls of brownie and cheesecake batter in prepared pan. Swirl the two batters together to create a marbled effect using a knife.

Bake 30-35 minutes or until toothpick inserted in center comes out clean. Cool completely before cutting.

**Makes about 16 brownies.**



## Mocha Brownies with Mocha Ganache

### Brownie:

- 1½ cups all-purpose flour
- ½ teaspoon salt
- 1 cup (2 sticks) unsalted butter
- 5 ounces unsweetened chocolate, coarsely chopped
- 2 cups granulated sugar
- 1 tablespoon instant coffee granules
- 4 eggs
- 1½ teaspoons Wilton Clear Vanilla Extract
- ¾ cup semi-sweet chocolate chips

### Ganache:

- 1 teaspoon instant coffee granules
- 2 teaspoons water
- 1½ cups semi-sweet chocolate chips
- 1 cup heavy whipping cream, heated to boiling

Preheat oven to 350°F. Spray 13 x 9 in. pan with vegetable pan spray or Bake Easy! Non-Stick Spray.

In small bowl, combine flour and salt. In large microwave safe bowl, melt the butter and chopped chocolate. Stir in sugar and coffee. Add eggs and vanilla; mix well. Stir in flour mixture; mix until just combined. Stir in chocolate chips. Spread batter into prepared pan.

Bake 25-30 minutes or until toothpick inserted in center comes out almost clean. Cool completely.

For ganache, combine coffee granules with water in small bowl; stir until dissolved. In medium bowl, place chocolate; pour hot cream over chocolate. Let stand 1 minute; stir until chocolate is dissolved. Stir in coffee mixture. Pour ganache over cooled brownies. If desired, garnish with chocolate curls.

Makes about 24 brownies.



## Turtle Brownies

- 2 cups all-purpose flour
- ½ teaspoon salt
- 1½ cups (3 sticks) butter, cut into pieces
- 4 squares (4 oz.) unsweetened chocolate, chopped
- 1½ cups granulated sugar
- 5 eggs, lightly beaten
- 2 teaspoons Wilton Clear Vanilla Extract
- ¾ cup toasted chopped pecans, divided
- ¾ cup semi-sweet chocolate chips
- ¾ cup toffee chips
- ¾ cup caramel ice cream topping

Preheat oven to 350°F. Spray 13 x 9 in. pan with vegetable pan spray or Bake Easy! Non-Stick Spray.

In small bowl, combine flour and salt. In large microwave safe bowl, melt the butter and chocolate. Stir in sugar. Add eggs and vanilla extract; mix well. Stir in flour mixture; mix until just combined. Stir in ¾ cup pecans, chocolate chips and toffee chips. Spread batter evenly into prepared pan. Sprinkle remaining ¾ cup pecans evenly over top.

Bake 35-40 minutes or until toothpick inserted in center comes out clean. Cool completely. If desired, cover half of brownie with Vanilla Crème Drizzle Icing; drizzle other half with caramel topping.

Makes 24 brownies.



## Brownie Cookie Bites

- 1½ cups all-purpose flour
  - ½ teaspoon baking powder
  - ½ teaspoon salt
  - ½ cup (5½ tablespoons) unsalted butter, cut into pieces
  - 2 ounces unsweetened chocolate, chopped
  - 1 cup granulated sugar
  - 2 eggs
  - 1 teaspoon Wilton Clear Vanilla Extract
  - ½ cup coarsely chopped pecans
- Preheat oven to 350°F.

In small bowl, combine flour, baking powder and salt. In medium microwave safe bowl, melt butter and chocolate. Stir in sugar. Add eggs and vanilla; mix well. Add flour mixture; mix until blended. Stir in pecans. Drop dough by rounded teaspoons on ungreased cookie sheet.

Bake 8-10 minutes. Cool completely on wire rack.

Makes about 3 dozen cookies.





## Frozen Raspberry Brownie Cake

1 package (about 20 oz.) brownie mix  
(13 x 9 in. size)  
1 package (about 16 oz.) brownie mix  
(8 x 8 in. size)  
Eggs, water and oil to prepare mixes  
1 quart raspberry sherbet, softened  
3 cups Chocolate Buttercream Icing (p. 103)  
Preheat oven to 325°F. Spray Fancy-Fill Pans  
with vegetable pan spray or Bake Easy! Non-  
Stick Spray.

Prepare brownie mixes following package  
instructions for cake-like brownies. Combine  
brownie batters, mixing well before dividing  
evenly between prepared pans.

Bake 35-38 minutes or until toothpick inserted  
in center comes out with a few crumbs. Cool  
in pan on wire rack 10 minutes; remove from  
pan and cool completely.

Spoon softened sherbet into cavities of cooled  
cakes. Freeze until sherbet has hardened slightly,

about 1/2 hour. Assemble cake by inverting top  
layer onto bottom layer. Ice with chocolate  
buttercream icing. Freeze 8 hours or overnight.  
Remove from freezer 20 minutes before  
cutting and serving.

If desired, before cutting and serving, heat  
Brownie Fudge Icing following package  
directions. Pour over cake to glaze; garnish with  
fresh raspberries.

**Makes 8-10 servings.**



# Brownie Trifle

1 package (about 16 oz.) brownie mix  
(8 in. square size)

Eggs, water and oil to prepare mix

1 package (5.1 oz.) chocolate instant pudding mix

2 cups cold milk

6 cups thawed frozen whipped topping, divided

4 cups sliced fresh strawberries

½ cup chopped chocolate candy bars

Preheat oven to 350°F. Spray 8 x 2 in. or 9 x 2 in. square pan with vegetable pan spray or Bake Easy! Non-Stick Spray.

In large bowl, prepare brownie mix following package instructions. Spread into bottom of prepared pan.

Bake 20-25 minutes; set aside to cool completely. Cut into bite-size pieces.

In large bowl, prepare pudding mix according to package instructions using only 2 cups of milk. Chill 5-10 minutes or until slightly thickened. Gently fold in 2 cups whipped topping.

In 3-quart trifle or other clear bowl, place half the brownie pieces. Top with ½ of the pudding mixture, ½ of the remaining whipped topping and ½ of the sliced strawberries. Repeat layers with remaining ingredients. Sprinkle with chopped chocolate pieces.

Refrigerate at least 1 hour before serving.

Makes about 12 servings.

**Variations:** Substitute other fresh berries or sliced or chopped fresh fruit for the strawberries. Or substitute your favorite instant pudding mix for the chocolate instant pudding.

## Peach Melba Trifle

Substitute Blonde Brownies (p. 79) for brownie mix and vanilla instant pudding mix for chocolate. Layer brownies and pudding with sliced or chopped peaches and raspberries.

## Butter Trifle

Substitute Peanut Butter Brownies (p. 80) for brownie mix. Substitute banana cream instant pudding mix for the chocolate pudding. Layer as described above with sliced bananas and chopped peanut butter chocolate cups in place of the strawberries. **Note:** dip banana slices in lemon juice before layering to prevent the fruit from darkening.

## Black Forest Trifle

Substitute pitted fresh, frozen or canned sweet cherries for sliced strawberries. Layer as described above.

## Rocky Road Trifle

Substitute marshmallow cream for pudding; gently mix with 2 cups whipped topping and layer as described above with marshmallows, chopped chocolate pieces, sliced almonds and fudge ice cream topping.



# Peanut Butter Mousse Brownie Cake

1 package (about 20 oz.) brownie mix (13 x 9 in. size)

1 package (about 16 oz.) brownie mix (8 x 8 in. size)

Eggs, water and oil to prepare mixes

1 package (5.1 oz.) vanilla instant pudding mix

1 cup cold milk

½ cup creamy peanut butter

1 cup frozen whipped topping, thawed

2 cups Peanut Butter Buttercream Icing (p. 103)

Chocolate shavings, optional

Preheat oven to 325°F. Spray both Panci-Fill pans with vegetable pan spray or Bake Easy! Non-Stick Spray.

Prepare brownie mixes following package instructions for cake-like brownies. Combine brownie batters; mix well before dividing evenly between prepared pans.

Bake 35-38 minutes or until toothpick inserted in center comes out with a few crumbs. Cool in pan on wire rack 10 minutes; remove from pan and cool completely.

In medium bowl, combine pudding and milk. Whisk in peanut butter; stir until well blended. Fold in whipped topping. Fill cavities of cooled cakes with mixture. Assemble cake by inverting top layer onto bottom layer. Ice with peanut butter icing; garnish, if desired, with chocolate shavings. Chill at least 1 hour or until ready to serve.

Makes 8-10 servings.





## Chipotle Brownies

1 cup all-purpose flour  
½ teaspoon salt  
½ cup (1 stick) unsalted butter or margarine  
2 ounces unsweetened chocolate, coarsely chopped  
2 ounces semi-sweet chocolate, coarsely chopped  
1 cup firmly packed brown sugar  
1 teaspoon ground cinnamon  
¼ teaspoon ground chipotle chili powder

3 eggs  
¼ teaspoon Wilton Clear Vanilla Extract  
¼ teaspoon Wilton No-Color Almond Extract  
½ cup semi-sweet chocolate chips  
Preheat oven to 350°F. Spray 8 x 2 in. or 9 x 2 in. square pan with vegetable pan spray or Bake Easy! Non-Stick Spray.  
In small bowl, combine flour and salt. In medium microwave safe bowl, melt butter and

chopped chocolate. Stir in sugar, cinnamon and chipotle powder. Add eggs and extracts, mix well. Add flour mixture; mix well. Stir in chocolate chips. Spread batter into prepared pan.

Bake 25-30 minutes or until toothpick inserted in center comes out almost clean. Cool completely on rack before cutting. If desired, sprinkle with cocoa powder.

**Makes about 16 brownies.**

# Peanut Butter Explosion Brownies

1 package (about 16 oz.) peanut butter cup brownie mix (8 x 8 in. size)

Eggs, water and oil to prepare mix

1 cup creamy peanut butter

1 cup (2 sticks) butter, cut into small pieces

2 teaspoons Wilton Clear Vanilla Extract

3½ cups confectioners' sugar

½ cup lightly salted cocktail peanuts, coarsely chopped

16 miniature peanut butter cups, cut into quarters (optional)

Preheat oven to 350°F. Spray 8 x 2 in. or 9 x 2 in square pan with vegetable pan spray or Bake Easy! Non-Stick Spray.

In large bowl, prepare brownie mix following package instructions. Spread into bottom of prepared pan.

Bake 25-30 minutes; set aside to cool for 30 minutes.

In large microwave safe bowl, melt peanut butter and butter on high 1½ minutes or until

mixture begins to bubble; stir until smooth. Microwave an additional 1½ minutes. Stir in vanilla. Gradually add confectioners' sugar, stirring until smooth. Evenly spread mixture over cooled brownies. Sprinkle with peanuts and, if desired, peanut butter cups. Cover and chill 2-3 hours or until peanut butter mixture is firm.

**Makes about 16 brownies.**



# The Ultimate Quadruple Chocolate Brownie

1½ cups all-purpose flour  
½ teaspoon salt  
1 cup (2 sticks) unsalted butter  
4 ounces unsweetened chocolate, coarsely  
chopped  
2 cups granulated sugar  
4 eggs  
1½ teaspoons Wilton Clear Vanilla Extract

¾ cup semi-sweet chocolate chips  
¾ cup milk chocolate chips  
¾ cup white chocolate chips

Preheat oven to 350°F. Spray 13 x 9 in. pan with  
vegetable pan spray or Bake Easy! Non-Stick  
Spray.

In small bowl, combine flour and salt. In large  
microwave safe bowl, melt butter and chopped

chocolate. Stir in sugar, eggs and vanilla extract;  
mix well. Add flour mixture; mix until just  
combined. Stir in chips. Spread into prepared  
pan.

Bake 25-30 minutes or until toothpick inserted  
in center comes out almost clean. Cool  
completely on rack before cutting.

**Makes about 24 brownies.**





## Brownie Ice Cream Roll

½ cup all-purpose flour  
 ½ cup cocoa powder, divided  
 1 teaspoon baking powder  
 ½ teaspoon salt  
 4 eggs, separated  
 1 tablespoon cold water  
 ½ cup granulated sugar, divided  
 ½ teaspoon Wilton Clear Vanilla Extract  
 ½ teaspoon Wilton No-Color Almond Extract  
 ½ gallon vanilla ice cream, softened  
 Preheat oven to 350°F. Line 18 x 12 x 1 in. jelly roll pan with parchment paper; set aside.  
 In medium bowl, combine flour, ¼ cup cocoa, baking powder and salt; mix well.

In large bowl, beat egg whites and water with electric mixer until frothy. Gradually add ¼ cup sugar and beat until stiff peaks form; set aside. In a second large bowl, beat egg yolks until thick. Gradually add remaining sugar and extracts; beat well. Fold into egg whites. Gently fold in flour mixture. Spread mixture evenly into prepared pan.

Bake 15–18 minutes or until toothpick inserted in center comes out clean. Remove from oven to cooling rack; cool 5 minutes in pan. Sprinkle dish towel with remaining ¼ cup cocoa powder. Turn brownie onto towel. Immediately peel away parchment paper from warm brownie surface; starting at short end, roll up brownie and towel in jelly-roll fashion. Place roll seam-

side down on cooling rack; cool 20 minutes.

Carefully unroll brownie. Spread ice cream over brownie to ½ inch from edges. Re-roll (without towel) in jelly roll fashion. Wrap roll in aluminum foil; freeze at least 8 hours or overnight. When ready to serve, trim ½ inch from ends of roll. Slice and serve immediately. If desired, sprinkle roll with confectioners' sugar before slicing. Freeze any remaining servings.

**Makes about 10 servings.**

**Variation:** If desired, cake can be iced with buttercream icing before freezing.



## Caramel Macadamia Nut Brownies

### Brownies:

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  cup (1 stick) unsalted butter
- 1 cup firmly packed light brown sugar
- 2 eggs
- 2 teaspoons Wilton Pure Vanilla Extract
- $\frac{1}{2}$  cup coarsely chopped toasted macadamia nuts, divided
- $\frac{1}{2}$  cup toasted shredded coconut, divided

### Caramel Topping:

- 30 caramels, unwrapped
- 1 tablespoon milk

Preheat oven to 350° F. Spray 8 x 2 in. or 9 x 2 in. square pan with vegetable pan spray or Bake Easy! Non-Stick Spray.

In small bowl, combine flour, baking powder and salt; set aside. In small saucepan, melt butter and brown sugar. Remove from heat; let cool about 5 minutes. Stir in eggs and vanilla; mix well. Add flour mixture; stir just until

combined. Stir in  $\frac{1}{4}$  cup macadamia nuts and  $\frac{1}{4}$  cup coconut. Spread batter into prepared pan.

Bake 30-35 minutes or until toothpick inserted in center comes out clean. Place on wire rack and cool for at least 1 hour.

In small microwave safe bowl, melt caramels and milk. Spread over cooled brownies; sprinkle with remaining  $\frac{1}{4}$  cup macadamia nuts and  $\frac{1}{4}$  cup coconut. Cool completely before cutting.

Makes about 16 brownies.

# Grasshopper Brownies

## Brownies:

- ½ cup (1 stick) unsalted butter, softened
- 2 ounces unsweetened chocolate, coarsely chopped
- 1 cup granulated sugar
- 2 eggs
- ½ teaspoon Wilton Clear Vanilla Extract
- ½ cup all-purpose flour

## Mint Filling:

- 3 tablespoons butter, softened
- 1½ cups confectioners' sugar
- 2 tablespoons milk
- 2-3 drops Wilton Crème de Menthe Candy Flavoring or ¼ teaspoon mint extract

Wilton Leaf Green or Kelly Green Icing Color

## Topping:

- 3 tablespoons butter
- ½ cup semi-sweet chocolate chips
- Crème de Menthe thin candies, finely chopped

Preheat oven to 350°F. Spray 8 x 2 in. or 9 x 2 in. square pan with vegetable pan spray or Bake Easy! Non-Stick Spray.

In medium microwave safe bowl, melt butter and chopped chocolate. Stir in sugar. Add eggs and vanilla; mix well. Add flour; mix until just combined. Spread batter into prepared pan.

Bake 15-20 minutes or until toothpick inserted in center comes out almost clean. Cool completely in pan.

For filling, beat butter, confectioners' sugar and milk with electric mixer in small bowl until light and fluffy. Stir in candy flavoring and icing color. Spread evenly over the cooled brownies; chill until set.

For topping, melt butter and chocolate chips in small microwave safe bowl, stirring until smooth. Cool slightly; spoon over the mint layer. Sprinkle with chopped candies. Cover and chill at least 1 hour before cutting.

**Makes about 16 brownies.**

**Variation:** For a quick version, top with Wilton Mint Drizzle Icing and Brownie Fudge Icing heated to make a pourable glaze.



# Brownie Cobbler

2 cans (21 oz. ea.) cherry pie filling  
1 cup all-purpose flour  
½ cup plus 1 tablespoon granulated sugar,  
divided  
2 tablespoons cocoa powder  
1½ teaspoons baking powder  
¼ cup (½ stick) unsalted butter, cut into  
small pieces  
½ cup milk  
½ teaspoon Wilton Clear Vanilla Extract

½ cup chopped nuts (optional)

Vanilla ice cream or whipped cream

Preheat oven to 350°F. Spray 13 x 9 in. pan with vegetable pan spray or Bake Easy! Non-Stick Spray. Spread cherry pie filling in bottom of pan. Set aside.

In large bowl, combine flour, ½ cup sugar, cocoa powder and baking powder. Blend in butter using pastry blender until mixture resembles coarse crumbs. Combine milk and vanilla; add

all at once to flour mixture, stirring with fork just until dough comes together. Drop by rounded tablespoons randomly over cherry filling. Sprinkle with remaining tablespoon sugar and, if desired, nuts.

Bake 30-35 minutes or until cherries are bubbling and brownie mixture is baked through. Serve warm with a scoop of vanilla ice cream or whipped cream.

**Makes about 18 servings.**





## Brownie Layer Ice Cream Cake

### **Brownie:**

2 packages (about 16 oz. ea.) brownie mix (8 x 8 in.)

Eggs, water and oil to prepare mixes

### **Topping:**

1 cup caramel ice cream topping

2 quarts vanilla fudge swirl ice cream, slightly softened

1 cup chocolate ice cream topping

1 cup caramel ice cream topping

½ cup chopped nuts

Preheat oven to 350°F. Line 13 x 9 in. pan with parchment paper, extending paper 2 inches above edge of pan; spray with vegetable pan spray or Bake Easy! Non-Stick Spray.

In large bowl, prepare 1 brownie mix following package instructions; pour into prepared pan. Bake 15-20 minutes or until toothpick inserted in center comes out with just a few crumbs attached. Cool completely in pan on wire rack. Remove brownie from pan using parchment paper to lift from the pan. Set aside. Repeat

with second brownie mix; do not remove brownie from pan after cooling.

Drizzle caramel ice cream topping onto cooled brownies in pan. Spread softened ice cream evenly over brownie. Cut or crumble remaining brownie into bite-size pieces. Place brownie pieces over ice cream layer. Drizzle with chocolate and caramel ice cream topping and sprinkle with chopped nuts. Cover and freeze until firm, at least 4 hours.

**Makes about 20 servings.**





# Brownie Pizza

1 package (about 16 oz.) brownie mix (8 x 8 in. size)

Eggs, water and oil to prepare mix

Preheat oven to 350°F. Spray 12 in. pizza pan with vegetable pan spray or Bake Easy! Non-Stick Spray.

In large bowl, prepare brownie mix following package instructions. Spread into bottom of prepared pan. Bake 15-20 minutes or until toothpick inserted in center comes out clean. Cool completely. Top as desired using suggestions below.

Makes about 12 servings.

## Candy & Brownie Pizza

1 cup assorted toppings (candy-coated chocolate candies; chocolate, butterscotch, or white chocolate chips; mini marshmallows, chopped nuts; etc.)

1 cup Wilton Dark Cocoa Candy Melts, melted

Sprinkle brownie crust with toppings. Drizzle with melted Candy Melts.

## Black Forest Brownie Pizza:

1 package (8 oz.) cream cheese, softened

½ cup granulated sugar

1 teaspoon Wilton Clear Vanilla Extract

1 can (21 oz.) cherry pie filling

½ cup Wilton Dark Cocoa Candy Melts, melted

In large bowl, beat cream cheese and sugar with electric mixer at medium speed until smooth and creamy. Add vanilla; mix well. Spread over brownie crust. Top with cherry pie filling; drizzle with melted Candy Melts. Chill until ready to serve.

## Rocky Road Brownie Pizza

½ cup miniature marshmallows

½ cup chopped peanuts

½ cup chocolate chips

1 cup Wilton Dark Cocoa Candy Melts, melted

Sprinkle with marshmallows, peanuts and chocolate chips. Drizzle with melted Candy Melts.

## Peanut Butter Brownie Pizza

½ package (4 oz.) cream cheese, softened

½ cup creamy peanut butter

½ cup granulated sugar

½ teaspoon Wilton Clear Vanilla Extract

2 tablespoons milk

1 cup assorted toppings (chopped peanut butter cups, chocolate chips, peanut butter chips, chopped peanuts, etc.)

½ cup Wilton Dark Cocoa Candy Melts, melted

In large bowl, beat cream cheese, peanut butter and sugar with electric mixer at medium speed until smooth and creamy. Add vanilla and milk; mix well. Spread onto brownie crust. Sprinkle with toppings and drizzle with melted Candy Melts. Chill until ready to serve.



# Quick Chocolate Mousse

2 tablespoons butter, softened

½ package (4 oz.) cream cheese, softened

¼ cup confectioners' sugar

½ teaspoon Wilton Clear Vanilla Extract

1 package (3.9 oz.) instant chocolate pudding mix

1½ cups milk

½ container (6 oz.) frozen whipped topping, thawed

In large bowl, combine butter, cream cheese, confectioners' sugar and vanilla. Beat on low speed to mix, then beat on medium speed until smooth. Add pudding mix and milk to bowl. Beat on low speed to combine. Fold whipped topping into pudding mixture.

Makes 4-6 servings.

Used for A Warm Welcome, p. 59



## Berry Brownies

- 1 cup all-purpose flour
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  cup (1  $\frac{1}{2}$  sticks) unsalted butter or margarine
- 4 ounces unsweetened chocolate, coarsely chopped
- 1  $\frac{1}{2}$  cups granulated sugar
- 3 eggs
- $\frac{1}{2}$  cup raspberry jam
- $\frac{1}{2}$  teaspoon Wilton Artificial Raspberry Candy Flavoring or 1 teaspoon raspberry extract
- $\frac{1}{2}$  teaspoon Wilton Clear Vanilla Extract
- $\frac{1}{2}$  cup semi-sweet chocolate chips
- $\frac{1}{2}$  cup milk chocolate chips

Preheat oven to 350°F. Spray 8 x 2 in. or 9 x 2 in. square pan with vegetable pan spray or Bake Easy! Non-Stick Spray.

In small bowl, combine flour and salt. In large microwave safe bowl, melt butter and chopped chocolate. Stir in sugar, eggs, raspberry jam, raspberry flavoring and vanilla; mix well. Add flour mixture; mix well. Stir in chocolate chips. Spread batter into prepared pan.

Bake 35-38 minutes or until toothpick inserted in center comes out almost clean. Cool completely on rack before cutting. If desired, sprinkle with confectioners' sugar or Wilton Dusting Sugar and garnish with fresh raspberries.

Makes about 16 brownies.



## Brownie Cupcakes

- 1  $\frac{1}{2}$  cups all-purpose flour
- $\frac{1}{4}$  teaspoon salt
- 4 ounces unsweetened chocolate, chopped
- 1  $\frac{1}{2}$  cups (3 sticks) unsalted butter, cut into pieces
- 1  $\frac{1}{2}$  cups granulated sugar
- 4 eggs
- 2 teaspoons Wilton Clear Vanilla Extract
- 2 cups chopped pecans (optional)

Preheat oven to 350°F. Line standard muffin pan with baking cups or bake in Wilton Silicone Baking Cups supported by a cookie sheet.

In medium bowl, combine flour and salt. In large microwave safe bowl, melt butter and chocolate. Whisk in sugar, eggs and vanilla. Add flour mixture until blended. If desired, stir in nuts. Spoon mixture evenly into baking cups.

Bake 18-20 minutes or until toothpick inserted in cupcake comes out clean. Cool cupcakes in pan on cooling rack 5-8 minutes. Remove cupcakes from pan; cool completely. Ice with Wilton Brown Fudge Icing.

Makes about 20 cupcakes.

## How to Perk Up Your Cake Mix

Most designs in this book can be created with cake as well as brownies. Even if you're using a cake mix rather than our recipes, your treats can hold a fun flavor surprise! Here are some easy ways to "doctor" up the batter:

- Substitute frozen juice concentrate for all or part of the water used.
- Add ½ to 1 teaspoon almond, coconut, lemon or other favorite extract or flavoring.
- Add a few drops of concentrated candy flavor.

Once you've made the batter, stir in:

- ¼ cup sprinkles or jimmies;
- ½ cup chocolate, butterscotch or peanut butter chips;
- ½ cup chopped nuts or shredded coconut;
- ½ cup chopped chocolate candy bars;
- 2 teaspoons freshly grated orange, lemon or lime zest;
- ½ cup mini gum drops (or chop big ones!);
- ½ cup crushed hard candy;
- Raisins or chopped dried fruit.

Most cake mixes make between 5 and 5½ cups of batter, so you can also try these "add-ins" with your favorite "from scratch" recipe.



## Buttercream Icing

- ½ cup solid vegetable shortening
- ½ cup (1 stick) butter, softened
- 1 teaspoon Wilton Clear Vanilla Extract
- 4 cups sifted confectioners' sugar (approx. 1 lb.)

2 tablespoons milk

In large bowl, cream shortening and butter with electric mixer until light and fluffy. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy.

Keep icing covered with a damp cloth until ready to use. For best results, keep icing bowl in refrigerator when not in use. Refrigerated in an airtight container, this icing can be stored 2 weeks. Re-whip before using.

Makes about 3 cups icing.

## Chocolate Buttercream Icing

- ½ cup solid vegetable shortening
- ½ cup (1 stick) butter, softened
- ½ cup cocoa powder
- ½ cup milk
- 1½ teaspoons Wilton Clear Vanilla Extract
- 5 cups confectioners' sugar (approx. 1½ lbs.)

In large bowl, cream shortening and butter with electric mixer until light and fluffy. Add cocoa powder, milk and vanilla; beat well. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. Continue beating at high speed until light and fluffy; about 7 minutes.

Makes about 3½ cups icing.

**NOTE:** For deeper chocolate color, add 1 ounce unsweetened chocolate, melted, or add brown icing color.

## Peanut Butter Buttercream Icing

- 6 tablespoons creamy peanut butter
- 3 tablespoons solid vegetable shortening
- 3 tablespoons butter, softened

6 tablespoons milk

- 1 teaspoon Wilton Clear Vanilla Extract
- 4½ cups sifted confectioners' sugar (approx. 1 lb.)

In large bowl, beat peanut butter, shortening and butter with electric mixer until light and fluffy. Add milk and vanilla; mix well. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often.

For best results, keep icing bowl in refrigerator when not in use. Refrigerated in an airtight container, this icing can be stored 2 weeks. Re-whip before using.

Makes about 2½ cups icing.

## Royal Icing

- 3 tablespoons Wilton Meringue Powder
- 4 cups sifted confectioners' sugar (approx. 1 lb.)
- 6 tablespoons warm water

Beat all ingredients until icing forms peaks (7-10 minutes at low speed with a heavy-duty mixer, 10-12 minutes at high speed with a hand-held mixer).

**NOTE:** Keep all utensils completely grease-free for proper icing consistency.

When using large countertop mixer or for stiffer icing, use 1 tablespoon less water.

**Thinned Royal Icing:** To thin for pouring, add 1 teaspoon water per cup of royal icing. Use grease-free spoon or spatula to stir slowly. Add ½ teaspoon water at a time until you reach proper consistency.

Makes about 3 cups icing.

## Basic Ganache

- ½ cup heavy whipping cream
- 1 package (14 oz.) Dark or Light Cocoa Candy Melts, chopped

Heat whipping cream in saucepan just to boiling point. Do not boil. Remove from heat and add chopped candy; stir until smooth and glossy. For a thinner ganache glaze, add 1 to 2 tablespoons additional whipping cream.

Makes about 3½ cups icing.

# Brownie Products

We're raising the bar for brownies, with a complete line of products that will help you create the best-looking, most delicious brownies ever! With Wilton innovations for baking, cutting and decorating, you never have to serve a plain brownie again. In this section, you'll find just about everything you need to create the amazing brownie designs

in this book. For a complete selection of decorating tips, tools, toppers and more, see your Wilton retailer, visit our website at [www.wilton.com](http://www.wilton.com) or check the latest edition of the Wilton Yearbook of Cake Decorating. Check back often—our website is updated regularly with exciting new products and current availability.

## Brownie Tools

Tools designed with brownie baking in mind, with features that make mixing, cutting and serving easier.



### Perfect Cut Brownie Cutter

Stainless steel tines cut brownies easily with no messy edges. After removing brownies from the oven, use cutter to pre-cut your brownies. When completely cool, cut with a knife for a perfect, clean edge. 4.9 x 3.75 in.  
STB-1119



### Sugar Shaker

Easy-to-fill, easy-to-handle shaker is great for dusting brownies and cakes with Dusting Sugar or cocoa. Fine mesh strainer with color grip and fitted lid for easy use and storage. 10 oz. capacity.  
2180-288



### Brownie & Treat Cutter

Zigzag blade cuts fun decorative edges. Works great for sandwiches, pizza, cereal treats and more. 4.9 x 3.75 in.  
2308-1180



### Batter Blender

Mix thick brownie batter faster and with less effort. Silicone head is great for stirring, scraping and spreading batter. Scooped tip breaks up clumps. Silicone heat resistant to 500°F. 11 in. long.  
STB-1155



### Brownie Lifter

Tippered nylon blade won't scratch non-stick pans. Shaped to fit perfectly under a cut brownie, with a deep angled handle to easily lift brownies out of the pan. 9 in. long.  
STB-1148



## Silicone Bakeware

Flexible silicone is ideal for releasing moist-textured brownies—they pop right out. Wilton silicone bakeware creates the perfect single servings in fun new shapes!

### Brownie Pops Molds

Shaped brownies on a stick are the perfect fun-to-eat treat for parties and favors! Just bake, cool, pop in a stick and decorate.



**Brownie Pops**  
**8-Cavity Silicone Mold**

One 8 x 8 in. size brownie mix makes 24 brownies. Individual cavities are 1.75 x 1.75 x 1.75 in. deep.  
2105-4915



**Blossom Brownie Pops**  
**6-Cavity Silicone Mold**

One 8 x 8 in. size brownie mix makes 6 brownies. Individual cavities are 2.25 x 2.25 x 1 in. deep.  
2105-4928



**Bite-Size Brownie Squares**  
**24-Cavity Silicone Mold**

Little brownie bites—just the right size for parties and snacks. One 8 x 8 in. size brownie mix makes 40 to 42 brownies. Individual cavities are 1.5 x 1.5 x .75 in. deep.  
2105-4822



**Mini Stars**  
**6-Cavity Silicone Mold**

One 8 x 8 in. size brownie mix makes 6 brownies. Pan is 10.5 x 7 in.; individual cavities are 2.5 x 2.5 x 1.25 in. deep.  
2105-4819



**Pastel Silicone Baking Cups**

3 Pink, 3 Blue, 3 Yellow, 3 Green. Standard size, 2 in. diameter.  
415-9410 Pk/12

## Cutters

### Combo Cutters

Make multiple shapes with just one cut. Metal Combo Cutters are divided into a neat space-saving square, which maximizes the number of treats you get from one pan. Each cutter approx. 4 x 2.5 x 2.75 in. deep. Patent pending.



**Hearts**  
2308-1471



**Triangles**  
2308-1472



### Push 'N Pop! Brownie & Treat Cutter

Cut a sensational heart-shaped treat with the stainless steel cutter and pop it out with the built-in plunger. 4.5 x 3 x 3 in. deep.  
2108-4074



### 101 Cookie Cutters

With this set, you're covered! Make cookies featuring popular holiday and theme shapes like sports, flowers, animals and more. Or use the complete alphabet and numeral collections included to create the perfect cookie message. Great for cutting all kinds of food into fun shapes—perfect for crafting, too. Average cutter size approx. 3.5 x 3.5 in. Recipe included.  
2304-3050 Set/101



### Comfort Grip Cutters

Easy-grip stainless steel cutters with extra-deep sides are perfect for cutting brownies and other favorite foods into spectacular shapes. Each approximately 4 x 4 x 1.75 in. Recipe included.



**Round**  
2110-408



**Butterfly**  
2110-414



**Teddy Bear**  
2110-409



**Flower**  
2110-413



**Star**  
2110-405



**Heart**  
2110-414



**Daisy**  
2110-419



**Bunny Face**  
2110-424



**Witch's Hat**  
2110-430



**Ghost**  
2110-407



**Pumpkin**  
2110-408



**Egg**  
2110-449



**Mitten**  
2110-439



**Gingerbread Boy**  
2110-482



**Santa Hat**  
2110-440



**Christmas Tree**  
2110-484

## Metal Cookie Cutters

Metal cutters from Wilton are built to last through years of cookie making; they cut cleanly and release with ease. Each shape is approximately 3 in.



Star  
2300-1000



Daisy  
2300-1007



Butterfly  
2300-1013



Bell  
2300-1006



Circle  
2300-1010



Bear  
2300-1009



Chick  
2300-1000



Oak Leaf  
2300-1013



Gingerbread Boy  
2300-1001



Heart  
2300-1003



Fish  
2300-1017

### 9 Pc. Leaves and Acorns Nesting Metal Cutter Set

Set of 9 includes graduated acorns, oak and maple leaves (3 each). 1.75 to 3.75 in. Recipe included.  
2300-2900 Set/9



### 4 Pc. Snowflake Nesting Metal Cutter Set

Bake your favorite shapes in four fun sizes! Quality metal cuts easily and is easy to handle. Sizes from 5 to 2.5 in.  
2300-1244 Set/4



### 6 Pc. Valentine Mini Cutter Set

Double heart, crinkle heart, heart with arrow, heart, O and X, each approx. 1.5 in.  
2300-1255 Set/6



## Cut-Outs

A great variety of shapes and sizes for cutting brownies, treats and fondant decorations. Stainless steel cutters range from .6 in. to 2.5 in.



Alphabet/Number  
417-442 Set/37



Heart  
417-434 Set/3



Leaf  
417-427 Set/3



Flower  
417-425 Set/3



Oval  
417-428 Set/3



Round  
417-432 Set/3



Square  
417-431 Set/3



### 18 Pc. Holiday Cutter Set

Set of 18 includes snowflake, holly leaf, gingerbread girl, star, sleigh, tree, stocking, snowman, reindeer, ornament, candy cane, Santa hat, angel, bell, gift, wreath, gingerbread boy and mitten. Each approx. 3 in.  
2300-1112 Set/18



### 18 Pc. Halloween Cutter Set

Set of 18 includes witch, pumpkin, cat, coffin, maple leaf, house, apple, witch's broom, tombstone, moon, candy corn, bat, ghost, spider, spider web, Frankenstein, oak leaf and cauldron. Each approx. 3 in.  
2300-1131 Set/18



### 18 Pc. Easter Cutter Collection

Set of 18 includes cross, butterfly, chick, bunny, jolly bean, sun, egg, carrot, basket, leaping bunny, bunny face, daisy, springing can, tulip, umbrella, lamb, rabbit and flower cutters. Each approx. 3 in.  
2300-1134 Set/18

## Sprinkles

### Crunches

Add exciting color, taste and texture in an instant! Perfect flavor combinations for brownies, great on ice cream, too.



**Cookies 'N Cream**  
5 oz. bottle  
710-9702



**Mint**  
5 oz. bottle  
710-9701



**Turtle**  
5 oz. bottle  
710-9703



**Rainbow Chip**  
5.25 oz. bottle  
710-9704

### Colored Sugar

Extra-fine sugar is excellent for filling in brightly colored designs on brownies, cakes, cupcakes and cookies. 3.25 oz. bottle. Certified Kosher.



**Blue**  
710-7158



**Pink**  
710-7156



**Red**  
710-7166



**Yellow**  
710-7154



**Light Green**  
710-7152



**Dark Green**  
710-7164



**Lavender**  
710-7158



**Orange**  
710-7159



**Black**  
710-7162

### Cake Sparkles

Add shimmering color to brownies, cakes, cupcakes, cookies and ice cream! Brilliant edible glitter in a great variety of colors, great for stenciling, highlighting messages, snow scenes. 25 oz. Certified Kosher.



**Silver**  
703-1285



**White**  
703-1270



**Yellow**  
703-1272



**Purple**  
703-1344



**Blue**  
703-1314



**Red**  
703-1384



**Green**  
703-1275



**Pink**  
703-1268



**Orange**  
703-1266



**Black**  
703-1382

## Icing Colors

Wilson color is made to produce deeper, richer color by adding just a small amount. Our concentrated gel formula helps you achieve the exact shade you want without thinning your icing. You'll find a rainbow of colors, ready to blend together for creating your own custom shades.



**Ivory**  
610-308



**Dufted Yellow**  
610-175



**Buttercup Yellow**  
610-216



**Golden Yellow**  
610-159



**Lemon Yellow**  
610-108



**Copper**  
610-430



**Creamy Pink**  
610-210



**Rose Petal Pink**  
610-410



**Terra Cotta**  
610-204



**Orange**  
610-395



**Red-Rose**  
610-904



**Christmas Red**  
610-382



**Red**  
(no-1211)



**Burgundy**  
610-690



**Pink**  
610-204



**Violet**  
610-604



**Delishious Blue**  
610-120



**Cornflower Blue**  
610-710



**Royal Blue**  
610-655



**Juniper Green**  
610-214



**Brown**  
610-507



**Sky Blue**  
610-700



**Teal**  
610-207



**Kelly Green**  
610-752



**Leaf Green**  
610-809



**Moss Green**  
610-851

**Black**  
610-91

\*Note: Large amounts of these colors may affect icing taste. Use No-Taste Red for large sizes of red on a cake. When using Black, start with chocolate icing to limit the amount of color needed. Dufted Yellow is an off-white color; it does not contain Yellow #6. The color remains very pale.

## Dusting Sugar

Colorful powdered sugar adds a dash of excitement to your plain brownies. Use with our Sugar Shaker (p. 104) and Brownie Stencil Set (p. 110) for a quick and easy decorating touch. 3 oz. pouch.



**Blue**  
710-2358



**Green**  
710-2340



**Pink**  
710-2339

## Sparkling Sugar

Put that extra dazzle in your decorating! These easy-pour sugars have a coarse texture and a brilliant sparkle that makes brownies, cupcakes, cookies and cakes really shine. 8 oz. bottle. Certified Kosher.



**Lavender**  
710-837



**Yellow**  
710-836



**Blue**  
710-839



**Pink**  
710-838

**White**  
710-992

## Jumbo Sprinkles

Give your treats a big finish! Top them with our Jumbo Sprinkles in exciting shapes and colors. These big and bold decorations are perfect for cupcakes, mini cakes, jumbo and king-size cupcakes, brownies and cookies. Certified Kosher.



**Jumbo Confetti**  
3.25 oz. bottle  
710-839



**Jumbo Blizzards**  
3.5 oz. bottle  
710-827



**Jumbo Daisies**  
3.25 oz. bottle  
710-838



**Jumbo Hearts**  
3.25 oz. bottle  
710-831

**Jumbo Rainbow Nonpareils**  
4.8 oz. bottle  
710-833

## Shaped Sprinkles

Pour on the fun! Great shapes and colors add a dash of excitement to brownies, cakes, cupcakes, ice cream and more. Certified Kosher.



**Rainbow Jimmies**  
2.5 oz. bottle  
710-774



**Chocolate Jimmies**  
2.5 oz. bottle  
710-774



**Rainbow Nonpareils**  
3 oz. bottle  
710-772

**White Nonpareils**  
3 oz. bottle  
710-773



### Flowerful Medley

Includes Confetti, Colorful Leaves, Daisies, Pastel Hearts, Wild Flowers, Butterflies. 2.23 oz. bottle  
710-4121



### Nonpareils

Includes Pink, Orange, Green, Red, Yellow, Purple. 3 oz. total  
710-4125



## Icing & Gels

### Drizzle Icing

Just heat and squeeze over brownies to add a ribbon of flavor. Use with Brownie Fudge Icing for exciting marbled designs. 10 oz. bottle. Certified Kosher.



Mint  
704-152



Peanut Butter  
704-150



Vanilla Crème  
704-151

### Brownie Fudge Icing

Rich fudge flavor and velvety texture makes this the perfect icing for spreading on brownies. Heat it in the microwave for an easy glaze; use with Wilton Drizzle Icing to create delicious designs. 1 lb. can. 710-8780



### Ready-To-Use Decorator Icing

Wilton makes the only ready-to-use icing that is the perfect consistency for decorating. The pure white color is best for creating true tint colors using Wilton Icing Colors. Rich and creamy, with a delicious homemade taste. 1 lb. can. White 710-118 Chocolate 710-119



### Pink Cookie Icing

Use this quick setting microwaveable icing to decorate your brownies and treats with a shiny finish. Just heat and squeeze onto treats using convenient cap. Sets smooth in 45 minutes. 10 oz. bottle. Certified Kosher. 704-086



### Tube Decorating Icing

The same high quality as our Ready-To-Use Decorator Icing, in a convenient tube. Colors match Wilton Icing Colors shown on p. 108. 4.25 oz. Certified Kosher.

|                         |                        |                  |
|-------------------------|------------------------|------------------|
| Red<br>704-318          | Royal Blue<br>704-248  | Pink<br>704-326  |
| Violet<br>704-342       | Leaf Green<br>704-234  | White<br>704-380 |
| Lemon Yellow<br>704-236 | Kelly Green<br>704-217 | Black<br>704-386 |
| Orange<br>704-212       | Chocolate<br>704-234   |                  |



### Sparkle Gel

Squeeze on sparkling color effects with our ready-to-use gel. Great for dots, messages, water effects and fondant accents. Resealable 3.5 oz. tubes. Certified Kosher.

|                |
|----------------|
| Red 704-112    |
| Pink 704-354   |
| Blue 704-118   |
| Yellow 704-188 |
| Green 704-111  |



### Tube Decorating Gel

Add shimmering accents, colorful highlights and sparkle to your decorating with these transparent gels. Colors match Wilton Icing Colors shown on p. 108. .75 oz. Certified Kosher.

|                         |                       |                  |
|-------------------------|-----------------------|------------------|
| Red<br>704-318          | Orange<br>704-302     | White<br>704-382 |
| Pink<br>704-326         | Royal Blue<br>704-348 | Black<br>704-386 |
| Violet<br>704-342       | Leaf Green<br>704-234 |                  |
| Lemon Yellow<br>704-236 | Brown<br>704-234      |                  |



## Candy

### Candy Melts

Yummy, creamy, easy-to-melt wafers are ideal for dipping and drizzling Brownie Pops and mini treats. Their delicious taste can be varied by adding our Candy Flavors. Light and Dark Cocos are all natural, cocoa flavor; colors are artificially vanilla flavored. 14 oz. bag. Certified Kosher.



Dark Cocoa  
710-238



Light Cocoa  
710-244



Yellow  
710-482



Orange  
710-491



Lavender  
710-483



Blue  
710-445



Red  
710-499



Green  
710-485



White  
710-498



Pink  
710-447

### Candy Melting Plate

Microwave-melt up to 11 Candy Melts colors at one time with less mess! Plastic with non-slip grip edge. Includes decorating brush. 1904-8816



### Primary Candy Color Set

Concentrated oil-based colors blend easily with Candy Melts. Includes Yellow, Orange, Red and Blue in .25 oz. jars. Certified Kosher. 1913-1299 Set4



### Garden Candy Color Set

Create pretty pastel colors! Concentrated oil-based colors blend easily with Candy Melts. Includes Pink, Green, Violet and Black in .25 oz. jars. Certified Kosher. 1913-1298 Set4



### Chocolate Pro Electric Melting Pot

The fast and easy way to melt chocolate and Candy Melts!

- Melting base stays cool to the touch
- Removable non-stick Melting Pot holds 2½ cups
- Easy-pour spout
- Non-slip feet keep Chocolate Pro steady

It's the fast and fun way to melt candies like a pro. With the Chocolate Pro, you'll be able to mold lollipops and fancy dipped-center candies. Serve dipped desserts like brownie pops, fruit, cake, cookies and fondles. Add the great taste of chocolate to potato chips and pretzels. Create flavored chocolate sauces for ice cream or silky ganache glaze to pour over cakes. 120 volts. CUL Listed. 2104-0084



### Heart Lollipop Mold

2 designs, 6 cavities. 2115-0709



### Stars Candy Mold

1 design, 12 cavities. 2103-1534



### Candy Dipping Set

Easy-handling spoon and fork, each 7.75 in. long. 1904-3218 Set2

